



TENUTA SAN GUIDO

SASSICAIA 1981



Appellation:	Table wine (Vino da Tavola)
Grape blend:	85 % Cabernet Sauvignon 15 % Cabernet Franc
Soil composition:	The vineyards are planted on plots of land with different and composite morphological characteristics, as well as with a strong presence of limestone. These areas are also rich in rocks and rather rich in clay and are located at an altitude between 100 and 300 meters above sea level, facing West - South/West.
Vine training:	Cordon spur system
Planting density:	Between 3.600 to 5.500 vine stocks/Ha.
Grape blend:	70 % Cabernet Sauvignon 30 % Cabernet Franc
Soil composition:	The vineyards are planted on plots of land with different and composite morphological characteristics, as well as with a strong presence of limestone. These areas are also rich in clay and rocks and are located at an altitude between 80 and 300 meters above sea level, facing East / South East.
Vine training:	Cordon trained and spur-pruned
Planting density:	Between 3.500 to 5.000 vine stocks per ha
Climate:	Extraordinary year, in every aspect, to yield ideal grapes for great wines.
Harvest:	The grapes were very rich in colour, taste and noble tannins.
Wine making:	15 – day maceration took place in 75 hl steel vats, and it was followed by malolactic fermentation.
Ageing:	The wine aged 19 months in French oak barrels (65%) and Yugoslavian oak (35%). Half of the barriques were new, the remaining were used once or twice before.



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Assessments:

- * James Suckling in the Wine Spectator
A blockbuster of a wine with superb concentration and backbone. Wait until 1994.
(*June 1989*)

- * 93/100 points James Suckling
Fresh and minty with wonderful spearmint, berry, and mint. Full yet refined and balanced. So harmonious and delicious. Silky and interesting. Lively and racy. This has always been excellent every time I have drunk it.
(*Non blind at il Cibreo in Florence 30/10/2008*)

- * 89/100 punti Wine Spectator
(2009)