



TENUTA SAN GUIDO

SASSICAIA 1982



Appellation:	Table wine (Vino da Tavola)
First vintage:	1968
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.
Climate:	Normal with favourable summer temperatures, rather dry and excellent sunshine. Good fall conditions yielding a perfect harvest and maturation, but scarce production.
Harvest:	The grapes were few but extraordinary.
Wine making:	14 – day maceration with temperature control, and it was followed by malolactic fermentation.
Ageing:	Three quarters of the wine aged 21 months in French oak barrels (65% new and the rest having been used one or twice before). The remaining wine aged in Yugoslavian oak that were used once or twice before. After ageing in the barriques the wine had a good <i>fining</i> , due to the exuberance of the tannins both from the grapes and from the wood. As the wine had plenty of polyphenols, we aged the 1982 Sassicaia in new wood for a good period of time, knowing that its very interesting phenolic patrimony needed intensive <i>polymerization</i> .
Assessments:	
*	James Suckling in the Wine Spectator Very supple and balanced for medium-term aging. Cherry, berry and cassis aromas; medium bodied, focused flavors, good backbone. Drinkable now but will age. (<i>June 1989</i>)
* 94/100 points	James Suckling Round and seductive with lovely plum, chocolate and berry character. So young and delicious. Juicy, full and soft-textured. Long and beautiful. What a wine. Drink now. (<i>Non blind at il Cibreo in Florence 30/10/2008</i>)
* 90/100 points	Wine Spectator (2009)