



TENUTA SAN GUIDO

SASSICAIA 1984



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:	The weather was good, with summer temperatures in the average and scarce but sufficient rainfall.
Wine making:	13 – day maceration in temperature controlled steel vats of 75 hl and 120 hl. A rapid malolactic fermentation followed.
Ageing:	75% of the wine aged 20 months in French oak barrels. The remaining wine aged in Yugoslavian oak. 60% of the wood was new and the rest was used once or twice before.
Assessments:	
* 3/3 glasses	Guida Vini d'Italia 1988
* 80/100 points	James Suckling This is rather thin and weedy, but has some delicate berry character. Still friendly. <i>(Non blind at il Cibreo in Florence 30/10/2008)</i>