



TENUTA SAN GUIDO

SASSICAIA 1986



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:	Throughout the year the climate was fairly regular, less warm than the previous year and with a larger water supply in the ground due to a relatively normal rainfall over the spring and summer.
Harvest:	The yield was fairly normal, therefore more abundant than 1985 regarding the fruit per plant ratio. Very balanced and qualitative fruit in the relations sugar-acid and organic-polymerisation. The ripening was excellent with sunny weather without excessive warm peaks. The harvest lasted approximately 18 days
Wine making:	Wine-making was smooth, and the maceration took approximately 12 days. The malolactic fermentation was over by december 10 th . We left the wine inside the vats for one more month, to end successfully the secondary microbiologic process and the transition in barriques happened at the end of december.
Ageing:	Yugoslavian oak and French oak barriques were used for the ageing. The ratio being 20% of the former, and 80% of the latter. 40% of the wood was new while the remaining 60% had been used once or twice before. The wine remained in casks for 22 months. Alcoholic grade: 12,90%; Total acidity of the grapes at vinification: 6,60%; Vinification temperature 26° - 28° C; Wine acidity during ageing: 5,60%; pH after ageing: 3,60



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Assessments:

* 2/3 glasses

Guida "Vini d'Italia" 1990

* 93/100 points

James Suckling

Mineral and berries and mushroom. Complex and delicious. Bull-bodied and balanced with silky tannins. Long and so flavorful with wonderful caressing texture. Gorgeous. It hasn't changed in years. Fab.

(Non blind at il Cibreo in Florence 30/10/2008)