



TENUTA SAN GUIDO

SASSICAIA 1987



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, as were the temperatures. Regular rainfall, though on the scarce side, was coupled with September and October whose weather well suited the needs of the vine. The grapes proved of good quality despite the high yields. In fact, we proceeded to the pruning of excess clusters also in early summer.
Harvest:	The harvest took about three weeks.
Wine making:	The vinification and skin maceration lasted 13 days. The malolactic fermentation proved effortless, with full completion by December 15.
Ageing:	The wine was aged in barriques (made from Yugoslavian oak for 20% and French Oak for the remaining 80%) starting January 15th 1988, for 21 months. After which the wine was bottled. Alcohol after fermentation: 12.50%; Average total acidity of the grapes at harvest: 6.80%; Temperature of fermentation: 27°-29° C; Acidity of wine before aging: 5.70%; pH after ageing: 3.60
Assessments:	
* 2/3 glasses	Guida "Vini d'Italia" 1991
* 92/100 points	James Suckling Porcini mushroom and black cherries and black licorice. Full-bodied, with super soft tannins and a round and caressing finish. So much character and richness to the wine. Meaty and long. This is holding on beautifully. <i>(Non blind at il Cibreo in Florence 30/10/2008)</i>
* 86/100 points	Wine Spectator 2009