



TENUTA SAN GUIDO

SASSICAIA 1988

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 climatic course of 1988 had a similar evolution to 1985.	
Harvest:	The grapes ripened perfectly. The vegetation was luxuriant and the production of grapes showed a good sugar content and a noticeable degree of roundness of the tannins. The easy polymerization together with a richness of extractive substances showed the value of the structure and the gustative profile of the wine.	
Wine making:	The perfume and its complexity were evident from the beginning of vinification. The grapes were very healthy and had a noticeably thick skin rich in polyphenolic substances and glucose which gave the must a character of singular taste and colour.	
Ageing:	The wine was aged in barriques for 22 months, and then it was bottled.	



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Assessments:

* 3/3 glasses

Guida "Vini d'Italia" 1992

Sassicaia represents in the wine world what in sports is aptly defined as a "champion". And just as the great champions, when it seems overtaken by emerging adversaries, it is able to give one winning blow that confirms its leadership without further discussion. The bouquet is warm and cozy, typical of this wine, with notes ranging from jam to tobacco and vanilla. But what is truly unique to the '88 Sassicaia is the feeling of velvety softness which it is able to express even now. A bit like some vintages of Château Cheval Blanc Saint Emilion in Bordeaux, one of the few wines in the world that could possibly be next to a Sassicaia of this magnitude.

* 97/100 points

James Suckling

Very rich and powerful with layers of berries, spices and ripe plums. Hints of blackberry jam and fresh porcini. Full bodied and balanced with fine and juicy tannins. So much currant and ripe fruit on the palate. This has always been very, very close in quality to the legendary 1985. In fact, owner Niccolò Incisa della Rocchetta prefers it.
(Non blind at il Cibreo in Florence 30/10/2008)

* 97/100 points

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