



TENUTA SAN GUIDO

SASSICAIA 1989



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 climate in 1989 was not perfectly balanced for the ripening of the grapes. The summer was humid and we suffered undesired rain late in the season. The climate certainly affected the overall metabolism of the vine, but fortunately the microclimate of Sassicaia's vineyards was helpful to mitigate its full effect.
Harvest:	The grapes were healthy and mature with a noticeable thick skin, although not abundant in tannins.
Wine making:	The winemaking took place without any microbiological problems, with a maceration of approximately 13 days. The must was very interesting for its overall composition.
Ageing:	The wine was transferred in <i>barriques</i> on the 15 th of november where it stayed for 20 months, and then it was bottled. The <i>barriques</i> were 40% new. The bottling of the wine was done three months earlier than usual to the advantage of the wine.
Assessments:	
* 2/3 glasses	Guida "Vini d'Italia" 1991
* 87/100 points	James Suckling A little sharp now with plum, cedar and tobacco on the nose and palate. Medium body, with soft tannins and a cedar, tobacco and berry aftertaste. Surprisingly good still for a weak vintage. (<i>Non blind at il Cibreo in Florence 30/10/2008</i>)
* 88/100 points	Wine Spectator 2009