



TENUTA SAN GUIDO

SASSICAIA 1990



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 1990 was rather odd. The winter was mild and dry, while the summer was very hot and ventilated. The grapes were perfectly ripe with a noticeable thick skin rich in polyphenolic substances and glucose which gave the must a character of singular taste and colour. The tannin concentration at harvest time was exuberant and the must was rich in extractive substances with very good acidity.
Harvest:	The quantity of grapes, that matured early, was 20% less than the previous year.
Wine making:	The vinification lasted two weeks since the extraction was abundant due to the richness of the skins. The alcoholic fermentation took place at 28° - 30° C.
Ageing:	The wine was transferred in <i>barriques</i> at the end of november where it stayed for 10% longer than other vintages. Bottling only happened after a delicate <i>fining</i> was carried out.
Assessments:	
* 3/3 glasses	Guida "Vini d'Italia" 1994 ...the Sassicaia 1990 immediately struck us because of its rubin colour, intense and brilliant, and for its aromas: almost incredibly elegant and deep. We lingered a long time with our nose in the glass of that extraordinary wine that turned out to be Sassicaia. The scent of wood and fruit are perfectly balanced and promise much for the future development. (<i>tasted blind for the guide</i>)
* 94/100 points	James Suckling This is super fresh with currants, minty, spearmint and plum aromas follow through to full body. Velvety and very, very long with beautiful fruit and soft tannins. Long and balanced. I like the super refined tannins. This will age many years but it is so, so good now. Love it. Better than I remember. (<i>Non blind at il Cibreo in Florence 30/10/2008</i>)