



TENUTA SAN GUIDO

SASSICAIA 1991



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 1991 was pretty good, the spring was cool and rainy and the temperatures in the summer were very uneven, but it did not affect the flowering of the vine that was, however, good even though not abundant. The woods surrounding the vineyards helped mitigate the uneven temperatures.
Harvest:	Vegetation was good, even luxuriant and at the beginning of September the percentage of sugar in the grapes was along the lines of 18,5% - 19%. The harvest began during the last week of September with the grapes being perfectly mature, healthy and flavourful.
Wine making:	The vinification lasted 14 days and the must had a good colour. Fermentation took place at the initial average temperature of 29° - 30° C to eventually lower to 22° - 23° C at the end of maceration. The malolactic fermentation happened effortlessly, so that by the 20 th of November all the wine was ready to enter the barriques and all the malic acid was transformed by March following the harvest.
Ageing:	The wine remained in the barrels for 23 months, followed by <i>fining</i> and three weeks for the sedimentation. Then the wine was bottled without being filtered.



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Assessments:

* 2/3 glasses

Guida "Vini d'Italia" 1995

Sassicaia '91 does not have the power and the concentration of the 1990 vintage, but has class and elegance to sell ... an intense wine of great class that missed the target of three glasses for a few hundredths. It smells slightly spicy, with hints of sweet wood, pepper and a hint of herbs. In the mouth it is moderately concentrated, very pleasant with a finish of red fruit. A wine of great class, one of the best Italian Cabernet Sauvignon. The myth of Sassicaia continues.

(tasted blind for the guide)

* 87/100 points

James Suckling

Hard to remember this wine when it was tasted on release, but now still shows good berry and mineral and meat aromas and flavors. Medium body, with soft tannins and a velvety finish. Ready now and still holding on. Not dry at all.

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

* 93/100 points

Wine Spectator 2009