



TENUTA SAN GUIDO

SASSICAIA 1992



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:	There has been much talk about the 1992 vintage being unfavorable or even poor throughout Tuscany, to the point that many producers have decided not to bottle it. In fact, at the end of the production cycle the abundant rains have compromised the quality of the grape. This was not so, however, with Sassicaia thanks to climatic and environmental factors very different from the rest of Tuscany, which made it possible to safeguard the quality of a vintage that seemed unfavorable. Careful management of the vineyard, timely gathering of the grapes and exceptional technical skill in the vinification operations also contributed to this.
Harvest:	On September 26 the harvest was already completed and the rain that fell at the end of gathering, on a mature and rich grape, did not impair its organoleptic value.
Wine making:	The primary fermentation took place in temperature controlled stainless steel vats at a temperature of 30° - 31° C. The maceration of the skins lasted 15 days for both the Cabernet Sauvignon and the Cabernet Franc, with a combination of pumping over and <i>délestage</i> . The malolactic or secondary fermentation also took place in the steel vats.
Ageing:	The wine remained in the barriques until October 1994. Sixty percent new French oak barrels were used.



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Assessments:

* 3/3 glasses

Guida "Vini d'Italia" 1996

Hats off, gentlemen! Sassicaia is more alive than ever and deserves great respect. ... with the 1992 Sassicaia gets our highest award thanks to the elegant and complex aromas of Cassis, pepper and a sweet and fresh balsamic note. The attack is almost sweet in the mouth but then grows and finishes long, highlighting round tannins along the way, it has elegance to sell and harmony.

(tasted blind for the guide)

* 84/100 points

James Suckling

This was served in magnum. It shows mushroom, berry and currant character on the nose. Medium body, with good berry and chocolate character. But finishes a little short now. Needs drinking.

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