



## TENUTA SAN GUIDO

### SASSICAIA 1993



<b>Appellation:</b>	Table wine (Vino da Tavola)
<b>First vintage:</b>	1968
<b>Grape blend:</b>	85 % Cabernet Sauvignon 15 % Cabernet Franc
<b>Soil composition:</b>	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.
<b>Vine training:</b>	Cordon spur system
<b>Planting density:</b>	Between 3.600 to 5.500 vine stocks/Ha.
<b>Climate:</b>	The quality of a vintage is not expressed solely on the basis of the richness of its extractive components or by how soon they become apparent. There are cases in which the wealth of the extractive composition does not quickly appear, but is evidenced gradually, and its balance also becomes more appreciable with the refinement of the wine in the bottle. One thus speaks of the wine of discreet or elegant style. The 1993 vintage Sassicaia belongs to this category: aristocratic, well balanced and advanced in its organoleptic properties with discretion, almost at their peak.
<b>Harvest:</b>	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.
<b>Wine making:</b>	There are, of course, noble tannins: their "souplesse" is born in the grape, which has been steeped for a good 15 days and, as soon as drawn off, the malic acid is totally transformed in little more than a week and a half.
<b>Ageing:</b>	The wine remains in casks, 38% new, for a good twenty-one months and then, without any filtration, but only after very delicate egg albumin-base treatment, the '93 Sassicaia is bottled in order "to grow and improve" its bouquet, which has already assumed its wholly unique style on breeding in the cask, having been poured off a good five times during the actual ageing process. In the wood the '93 Sassicaia has passed, after just two and half weeks of racking, all or almost all of what can be called its "biological finishing" processes, which have taken place in casks, maintained for several months with "bonde dessus" (bunghole on top) before being placed "à coté" (on the side) for this specific reason.



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### Assessments:

\* 3/3 glasses

Guida "Vini d'Italia" 1997

\* 83/100 points

James Suckling

A bit mushroomy with berry and cherry character, but then opens to berry and currants with a slightly cedary undertone. Balanced but a little short. Drying up. Drink now.  
*(Non blind at il Cibreo in Florence 30/10/2008)*