



TENUTA SAN GUIDO

SASSICAIA 1994



Appellation:	D.O.C. Bolgheri Sassicaia
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 for older vineyards and 6.200 vine stocks/Ha for newer vineyards.
Climate:	<p>The seasonal cycle in 1994 was characterized by a rather rainy spring with the exception of the month of March, which offered days of blue skies and almost hot weather. But as April approached, the curtain reopened to cloudy, foggy, rainy days through the greater part of May. It was also cool. But the summer was dry, nearly arid, and August was extremely hot, almost torrid...</p> <p>Fortunately the forest which surrounds the vineyards of Sassicaia impeccably carried out its role of moderator and guardian of the microclimate in terms of temperature as well as of humidity. And then, the soil, still supplied with springtime's abundant moisture, became the primary factor contributing to the exceptional development of the vine and its stable metabolism, which in turn bore exceptional fruit.</p>
Harvest:	Bunches of "barrique grapes", which is to say bunches with thick-skinned berries rich in color and noble tannins were the norm during the harvest that began on September 8 th in the Aianova vineyard.
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 is aged for 24 months in French oak <i>barriques</i> and a few more months in the bottle before being released on the market.



TENUTA SAN GUIDO

Assessments:

* 2/3 glasses

Guida "Vini d'Italia" 1998

The bottle of this vintage, the first to use the new DOC Bolgheri Sassicaia will probably not go down in history, but it is reassuring nonetheless to see that it maintains the style of the "house." The pleasure, namely, is assured. The color is ruby red with good intensity, the scents alternate rhythmically fresh sensations, from vegetable to cassis, to more mature sensations, leather tobacco and dried fruit. The entry into the mouth is not exuberant, but the flavor is developed with rigor and sophistication at the same time. A wine rich in style, designed, as usual, with rare skill.

* 90/100 points

James Suckling

Love the berry and mint aromas with hints of minerals. Full-bodied, with chewy tannins but plenty of currant and leafy character. Medium finish. Holding on beautifully. Drink now.
(Non blind at il Cibreo in Florence 30/10/2008)

* 88/100 points

James Suckling for the Wine Spectator 2009