



TENUTA SAN GUIDO

SASSICAIA 1995



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:	The Spring was rather cold and damp until mid June. The weather then improved so that the month of July until mid August were warm and dry. Until mid September the temperatures were below average with some rain. The weather then greatly improved and was sunny, dry and warm.
Harvest:	It was necessary to select and thin the grapes before the harvest, to have the desired quality. Quantities were generally below average. The ripening of the grapes in 1995 was good. At the harvest time (which began towards the middle of September) the grapes were rich in color with a medium-good sugar content and low acidity. The harvest ended on October 10 th .
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 was put in barriques on November 2 nd . The barriques were new and made of French oak, only one third had previously been used once or twice before. There the wine remained for 24 months after which it was bottled in the second half of November 1997.



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Assessments:

* 3/3 glasses

Guida "Vini d'Italia" 1999

Sassicaia is a wine that never mystifies the result achieved in the vineyard: contents vary significantly depending on the quality of the grapes, but the style is very consistent ... the pursuit of abundance in concentration is definitely important but not decisive, if one does not also focus on the definition of a style that has the personality and the imprint of the territory in the wine ... for once we quote the review of this wine (in) France's Revue du Vin de France: *"Although the first smell seems to be dominated by oak and toasted notes, the result appears after aeration. After a few hours the nose never ceases to increase in complexity, exhaling scents of prunes, leather, and a fruit increasingly evident. The mouth is rich, unctuous, almost palatial, is symptomatic of a larger class of aging. Few years of aging this wine will still need to mature and reveal the intensity of its fruit."*

* 88/100 points

James Suckling

Balanced and fruity with mineral, mint and berry character. Medium to full body, with soft tannins and a berry and chocolate character. Very soft and round. Needs drinking now. *(Non blind at il Cibreo in Florence 30/10/2008)*

* 90/100 points

James Suckling for the Wine Spectator 2009