



TENUTA SAN GUIDO

SASSICAIA 1997



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 second half of winter and the beginning of spring were much milder than usual and also very dry. This resulted in early budding. In April the temperature dropped, arresting the growth of the buds. The summer was very hot and sunny and it continued for the whole of September and for the duration of the harvest which meant that at the time of picking, the grapes were very healthy, with high sugar concentration. The 1997 harvest was low in terms of quantity, but high in quality.
Harvest:	An excellent harvest in all ways: the climactic trends during harvesting, the conditions of the grapes, their perfect ripeness and balanced quantities on the plants, which favoured interesting skin thickness and excellent sugar.
Wine making:	Regular fermenting trends, with no microbiological problems due both to yeast and malolactic bacteria, which very quickly transformed the limited quantity of malic acid. Maceration of around 16 days, with a good yield of extract. The malolactic (fermentation) finished a week after racking.
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.



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Assessments:

- * 3/3 glasses Guida del Gambero Rosso “Vini d’Italia” 2001
In comparative tastings Sassicaia is immediately spotted, probably because of the fine grain tannins, truly smooth and silky. On the nose this '97, is just at the beginning of its career, still a little reticent; it refers to a subtle herbaceous note, on a base of black currant and blackberry. The palate is more wide and open. Full, smooth, full-bodied (not massive), has a great balance of all the parties and lingering finale of perfect linearity.
- * 95/100 points Guida “I Vini di Veronelli” 2001 (G.B.)
- * 93/100 points James Suckling
Soft and velvety with round and rich palate. And long velvety texture finish. Flavors of plums, spices and sliced sautéed mushrooms. Some thought it was a little volatile but I liked it a lot. Starting come around now.
(Non blind at il Cibreo in Florence 30/10/2008)
- * 94/100 points James Suckling for the Wine Spectator 2009
- * The Wine Source Collection Blog
Tried this week the legendary Sassicaia 1997, after the somewhat disappointment of Solaia 1997 I was fearing that the wine would come short of its expectations. I drunk one bottle a year ago of the same wine which was a bit fading away, so it was with a mix of curiosity and apprehension that we opened this one. The worry was actually unfounded and we got a great reward , the nose was showing this beautiful mix of Cedar wood and black currant that Italians have developed as a trademark in their best supetusans.
The robe was dark grenat and very youthful still on that bottle. The mouth was extremely well integrated, a beautiful balance, a slight note of spices at the end, and overall a great great wine. Last year bottle was not offering much hope for the future, this one probably better cellared was still having a lot going for it. If budget would allow I would probably try one a month to benchmark what a proper wine is. If you can get it go for it, no hesitation for now and the next 2/3 years if origin is right . Another one on the list of the new 28-50 but please leave me one for the coming months...
(Philippe Kalmbach, 7 June 2012)