



TENUTA SAN GUIDO

SASSICAIA 1998



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 climate was particularly favorable in 1998 with extremely limited rainfall from May 15 th until the last week of September and high temperatures already in July (31°C) which lasted through the following month. In contrast to the prior year there was virtually no rainfall in August (as compared to 30mm in 1997).
Harvest:	The grapes were already very ripe at the beginning of September when the harvest started; this lasted for three weeks without interruption.
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 aged 23 months in French oak, 40% new, and then bottled before the end of October 2000.



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Assessments:

* 96/100 points

Guida "I Vini di Veronelli" 2002

I've tasted the 1998 Sassicaia in the making. Monstrous. I tasted it during Filippo Polidori and his Enoclub's convention in Rimini. I did not say it - and to much regret - that the wine has in it the majesty of the sun and the clarity of the moon. My Marquis Mario Incisa della Rocchetta has always aimed at that "wine". "That wine" will live forever, as it happened to the Other Wine of Sassicaia (Vino Diverso della Sassicaia).

* 3/3 glasses

Guida del Gambero Rosso "Vini d'Italia" 2002

the Sassicaia 1998 edition ... is one of the best ever made. The style is quite far from the inevitable harvest of reference, 1985. Where there was power and tannins, this is more elegant in the extraction, more drinkable, an even purer fruit. The 1998 is not even comparable to the characteristics of 88, one of the older greater vintages of Sassicaia, perhaps the most successful in the absolute sense. The style is similar, but the texture of the tannins of the '98 is even finer. Current research seems to lead to a *weight subtraction*, "gravity", earthiness of polyphenols. To the advantage of a thinner expressiveness. Sassicaia '98 is thus of a red crystal class, which most likely will enter the history of the four or five best vintages of Tenuta San Guido.

* 98/100 points

James Suckling

This is the greatest Sassicaia since the legendary 1985. It seems to be getting richer in the bottle. It's so layered and powerful with beautiful tobacco, berry, plums and currant character. Full-bodied, with lovely layered tannins, it shows a long, beautiful and captivating finish. It gives so much. A long life ahead of it. Drink now or hold.

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

* 95/100 points

James Suckling for the Wine Spectator 2009