



TENUTA SAN GUIDO

SASSICAIA 1999



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 of the year 1999 was particularly favourable, even more than in 1998. An abundant rainfall in July enabled a good vegetative development, and the moderate temperature of the summer caused no stress to the vines.
Harvest:	The harvest 1999 started at the beginning of September and lasted for approximately 4 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 has been aged for 23 months in French oak, 40% new, and then bottled at the end of October 2001.



TENUTA SAN GUIDO

Assessments:

- * 93/100 points Guida "I Vini di Veronelli" 2003
- * 3/3 glasses Guida del Gambero Rosso "Vini d'Italia" 2003
the Sassicaia 1999 vintage ... is as usual an excellent wine ... although some marginal criticism can be applied. The absorption of the sweet notes of the wood is still incomplete, nor could it be otherwise, given the age of the wine, although at this stage other Sassicaias showed a greater degree of integration. The aromatic spectrum is in turn a little contract. The flesh, however, is magnificent, the articulation steady and long on the palate, the finish radiant.
- * 93/100 points James Suckling
Classic Sassicaia with mineral, fresh mint, berry and plum jam aromas. Full-bodied, with silky tannins and a long, long finish. So beautiful and racy. Berry and minty. I underrated this. Starting to come around now. Best from 2010 to 2020.
(Non blind at il Cibreo in Florence 30/10/2008)
- * 92/100 points Wine Spectator 2009