



TENUTA SAN GUIDO

SASSICAIA 2000



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 season's climate was particularly favourable, with very scarce rainfall from the beginning of July until the last week of September. Temperatures, also in part due to proximity of the sea, remained within seasonal averages, favouring a consistent ripening process.
Harvest:	The harvest began during the first ten days of September and went on for about three weeks.
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 began its aging process at the beginning of November. For 22 months, it remained in French barriques (1/3 of which were new). The wine was then bottled in October 2002.



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Assessments:

- * 92/100 points Guida "I Vini di Veronelli" 2004
- * 3/3 glasses Guida del Gambero Rosso "Vini d'Italia" 2004
Sassicaia '00 may not have the immense class of '98 or '88, but it's definitely a good vintage Sassicaia. The scents are just more advanced and mature than usual, but the flavor is enveloping, balanced and elegant, with no *vulgarity* given by the use of wood barrels, but rather, the management of the barrels can only be defined masterful.
- * 87/100 points James Suckling
Seems very ready now. Little disappointing tonight. Round and rich with chocolate, plums and berry on the nose and palate. Full-bodied and soft with ripe fruit. Slightly disjointed. No reason to wait. Drink now.
(Non blind at il Cibreo in Florence 30/10/2008)
- * 93/100 points Wine Spectator 2009