



## TENUTA SAN GUIDO

### SASSICAIA 2001



<b>Appellation:</b>	D.O.C. Bolgheri Sassicaia
<b>First vintage:</b>	1968
<b>Grape blend:</b>	85 % Cabernet Sauvignon 15 % Cabernet Franc
<b>Soil composition:</b>	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.
<b>Vine training:</b>	Cordon spur system
<b>Planting density:</b>	Between 3.600 to 5.500 vine stocks/Ha for older vineyards and 6.200 vine stocks/Ha for newer vineyards.
<b>Climate:</b>	The weather was particularly favorable, with very little rain during the summer. Temperatures, very similar to those registered in 2000, were above seasonal averages, and so favored a complete and early ripening of the grapes.
<b>Harvest:</b>	The harvest began during the first week of September. The grapes' precocious ripening brought many advantages, such as the total polyphenolic polymerization, the smoothing of the tannins, the development of malic acid, and a rich sugar content.
<b>Wine making:</b>	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.
<b>Ageing:</b>	The wine began its aging process the first week of November. The wine remained in French wood barriques for 22 months, with one-third of these barriques being new, and it was bottled at the beginning of November 2003.



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### Assessments:

- \* 92/100 points      Guida "I Vini di Veronelli" 2005
- \* 3/3 glasses      Guida del Gambero Rosso "Vini d'Italia" 2005  
It is a powerful Sassicaia, gritty, perhaps initially a bit closed on the nose, because of its extreme youth. It will also be one of the longest lasting Sassicaia, given its richness. It has more evident tannins than the latest versions, in addition it has concentration and class to sell. In short, like the 1998 vintage, but for a different flavor profile, it is one of the best versions of the last fifteen years.
- \* 95/100 points      James Suckling  
This has always been a well-defined, classy Sassicaia. Floral, berry and currants with hints of roses and lilacs on the nose. Wonderful fruit. Full and very structured with firm tannins and a long rich finish, yet cool and racy. Very, very beautiful. You can enjoy it now but best after 2012.  
*(Non blind at il Cibreo in Florence 30/10/2008)*
- \* 94/100 points      Wine Spectator 2009