



## TENUTA SAN GUIDO

### SASSICAIA 2002



<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>	Weather conditions for the 2002 vintage varied greatly; during the spring, the climate remained within seasonal norms, while during the months of June and July, precipitation was above the seasonal average. The weather remained sunny from the first days of September for the entire period of the harvest, thus favoring the grapes' complete ripening.
<b>Harvest:</b>	At harvest time, thanks to very useful winds and sunshine in the Bolgheri coastal zone, the grapes were healthy and in good quantity. So the harvesting, that begun on the 9 <sup>th</sup> of September, was generally satisfactory and took place almost without interruptions.
<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 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:

- \* 90/100 points Guida "I Vini di Veronelli" 2006
- \* 3/3 glasses Guida del Gambero Rosso "Vini d'Italia" 2006  
Inside the bottles of Sassicaia '02 the wine lover will indeed find a fine example of a great wine from a small vintage: the structure, lighter than average and appropriately accompanied by a shift in the cellar to more delicate wood, was calibrated and chiseled with wisdom, avoiding artificial concentrations to preserve even in a vintage as difficult as this one, aspects of the personality that are characteristic of all Sassicaias, which differentiate by their nature towards numbers in data sheets.
- \* 90/100 points M.L. in Wine Enthusiast  
Not the best vintage for Sassicaia enthusiasts or collectors, but certainly noteworthy thanks to defined herbal aromas such as rosemary and sage backed by black plum, black berry, tobacco, cigar box and leather. The mouthfeel is velvety and supple with unmistakable elegance delivered over a long, menthol-like finish.  
(9/1/2006)
- \* 84 /100 points James Suckling  
I have never liked this wine that much. It's good but not a serious Sass. It's very light. Aromas of sweet tobacco and plum with hints of vanilla. Medium to light body with round tannins and a simple finish. Needs drinking.  
(*Non blind at il Cibreo in Florence 30/10/2008*)
- \* 87/100 points Wine Spectator 2009