



## TENUTA SAN GUIDO

### SASSICAIA 2003



<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>	Until mid May, rainfall and temperatures stayed in the seasonal average, allowing for good water retention of the ground during the summer months. Summer was particularly hot, but being so close to the sea, temperatures never reached the high values of inland Tuscany. The climate was extremely dry and warm until the picking.
<b>Harvest:</b>	The maturation of the grapes was ideal, especially for their aromatic and tasting components, combined with a good thickness of the skins, full with scents and tannins. Harvesting began in the first days of September, and lasted for about three weeks.
<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>	At the beginning of November the wine began its ageing period of 24 months in french oak barriques, one third new. The further ageing took place for 6 months in the bottles before the wine was released on the market, allowing the development of the bouquet.



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### Assessments:

- \* 91/100 points      Guida "I Vini di Veronelli" 2007
- \* 3/3 glasses      Guida del Gambero Rosso "Vini d'Italia" 2007  
It is already a unique Sassicaia, enveloping, full-bodied. It has spicy tones, almost smoky nose, and intense taste, long and elegant. A great Sassicaia, where Bolgheri overwhelms the original varietal characteristics of Cabernet Sauvignon.
- \* 91/100 points      M.L. in Wine Enthusiast  
It's almost criminal to taste Sassicaia before its prime. The 2003 vintage should be ready after 2010. A blend of 85% Cab Sauvignon and 15% Cab Franc that aged 24 months in barrique, notes of cassis, exotic spice, menthol and green olive come through despite the hot vintage. It's powerful in the mouth with crispness and refined tannins.  
(9/1/2006)
- \* 93 /100 points      James Suckling  
Powerful aromas of currants and blackberries with black licorice. Very aromatic. Full-bodied and chewy. Tight on the finish but shows reserve and elegance, especially considering how hot the vintage was. Give it time still. Best after 2011.  
(*Non blind at il Cibreo in Florence 30/10/2008*)
- \* 92/100 points      Wine Spectator 2009