



TENUTA SAN GUIDO

SASSICAIA 2005



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 clay and rocks and are located at an altitude between 80 and 300 meters above sea level, facing East / South East.
Vine training:	Cordon trained and spur-pruned
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 accumulation of rain during the winter led to a regular germination and thus normal flowering. The grapes did not suffer in terms of fruit set. The seasonal progression from spring to summer was cool and breezy, without the peaks of scorching heat reached during the months of July and August. This phenomenon has increased the vegetative form of the vine. This is also why the farming operations were intensified on the green (tipping-pinching) and the <i>growing arrest</i> was postponed.
Harvest:	Because of this, a prolongation of the different stages of harvest was necessary, which only initiated in late August. This also applied to the frequent inspections of the <i>premature</i> grapes, in order to determine and optimize the correct harvest time, ensuring an optimal polyphenolic and anthocyanic content.
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 was aged for 24 months in 225 lt. oak barriques, after which it ages a further six months in the bottle before being sold.



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Assessments:

* 95/100 points

James Suckling

This is rich and round with beautiful berry and chocolate aromas and flavors. Full-bodied, with very polished and soft tannins. It's long and caressing. Gorgeous already, but just a beautiful baby now. Best after 2015.

(Non blind at il Cibreo in Florence 30/10/2008)

* 3/3 glasses

Guida del Gambero Rosso "Vini d'Italia" 2009

No one will be surprised to find out that Sassicaia '05 is an extraordinary wine. This is substantially true each year in a different way. ... refined and elegant, relaxed, fine tannins, truly smooth. All seasoned with such acidic verve to give the impression that such a wine can be immortal. There are those who, fascinated by the fullness of the '04 version, think of 2005 as a vintage in a minor key. We would like to argue to the contrary, as we believe that in about twenty years, the '05 will still dance graceful and sinuous, without having felt the passing of time.

* 94/100 points

Wine Spectator 2009