



## TENUTA SAN GUIDO

### SASSICAIA 2006



<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>	Cold and rainy winter months caused a delay in budding that warm spring days were unable to recover. This phenomenon, due to temperature excursions, induced irregular flowering which lasted for a long time, bringing full bloom in the first week of June. The usual vigour of sprouts accompanied a good productivity even in younger vines that was artfully set by a thinning of the smaller clusters, a synonymous of vegetative-productive balance. The summer, which was almost without rain, fortunately was never accompanied by excessive temperatures and this trend allowed the vines to develop a good aromatic potential. The grapes we were presented with at the beginning of the harvest were perfect: concentrated and uniformly ripe.
<b>Harvest:</b>	Early in the harvest rain slowed the picking but the subsequent re-establishment of good weather allowed the continuation of a slow harvest that had a positive effect on polyphenols and anthocyanins
<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 stored in French oak barrels for 24 months. Before being marketed, the wine is aged for a further 6 months in glass.



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### Assessments:

- \* 94/100 points      Wine Spectator 2009
- \* 94/100 points      M.L. in Wine Enthusiast  
This landmark wine (85% Cabernet Sauvignon and 15% Cabernet Franc) shows herbal notes of chopped mint, wild berry, licorice, bramble and forest floor. Tasted young, Sassicaia never has the same impact it will 10 or 15 years from now when all those luscious aromas become more penetrating and warm. Built to age, the wine boasts drying tannins, good acidity and firm (*tasted 11/1/2009*)
- \* 3+/3 glasses      Guida del Gambero Rosso “Vini d’Italia” 2009  
The Bolgheri Sassicaia '06, customary three glasses (*the guides’ top score*), will go down in history as one of the great Italian wines. Concentrated notes of black currant, bergamot and elderflower for a light and progressive palate that does not betray the extreme class and complexity of the subject. A wine that has an infinite perspective. ... a masterpiece of our winemaking.
- \* 96/100 points      Guida “I Vini di Veronelli” 2010
- \* 95/100 points      James Suckling on Hong Kong Tatler  
Sweet tobacco and berry with hints of currants. Full, soft and silky. Lots of fruit and comes with a long finish. It’s subtle, dense and sophisticated. Please give this another five years to really show what it has.  
(<http://hk.asiatatler.com/columnists/james-suckling/new-vintages-of-sassicaia>)  
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