



TENUTA SAN GUIDO

SASSICAIA 2008



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 rocks and rather rich in clay and are located at an altitude between 100 and 300 meters above sea level, facing West - South/West.
Vine training:	Cordon spur system
Planting density:	Between 3.600 to 5.500 vine stocks/Ha for older vineyards and 6.200 vine stocks/Ha for newer vineyards.
Climate:	<p>The 2008 winter season was relatively mild and not particularly rainy except for some sporadic rainfall during the month of January; the temperatures fell around the middle of March, remaining below the seasonal average for around three weeks. This meant that plant growth was delayed by about 10 days compared to normal, having repercussions on the subsequent phenological phases (blossoming and veraison). Spring was very sunny but from 10th to 20th May, which corresponds to the blossoming period, there was frequent rain and a considerable drop in the temperature.</p> <p>This led to low yield with few bunches of grapes on each plant and an overall lower production that has been certified at around 20% less than normal. After the May showers the summer season was fairly settled, apart an unusually hot period (about 2 weeks) between the end of August and the first 15 days of September. The course of ripening was standard for all the varieties however the grape harvest periods were very close together.</p>
Harvest:	Given the propitious climatic conditions, the harvest was carried out as usual and without any particular adjustments, beginning in the first ten days of September and ending during the first week of October.
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 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:

- * 97/100 points Wine Enthusiast
(1/2/2012)
- * 96/100 points Wine Spectator
(29/4/2011)
- * 96/100 points Antonio Galloni on Wine Advocate
Tenuta San Guido is on a roll these days. Over the last few years, the estate has released a number of hugely delicious wines.
(31/8/2011)
- * 3/3 glasses Guida del Gambero Rosso “Vini d’Italia” 2012
is ... in a shape that leaves no doubt about its greatness. So here is another great year of the most famous red wine of Bolgheri that astonishes for finesse and complexity also in the '08 vintage ... (they) give us a magnificent red wine that, if we wanted to make a comparison, for whatever that is worth, would place itself in the middle between the bottles branded 2006 and 2007, blending the main features of both.
- * 97/100 points James Suckling on www.jamessuckling.com
What incredible aromas here with blueberries, spices, licorice, plums. Graphite too. Subtle and complex. Full and silky
(8/6/2011)
- * 96/100 points James Suckling on Hong Kong Tatler
Sexy wine with blackberries and flowers. All dressed up and beautiful. It's full and velvety with ripe tannins and a persistent finish. It slows a little on the finish but is clearly classy. I liked this one point more a year ago, but it's slightly closed now. Better in 2014.
(<http://hk.asiatatler.com/columnists/james-suckling/new-vintages-of-sassicaia>)
(17/8/2012)