



TENUTA SAN GUIDO

SASSICAIA 2011



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:	The climate trend in 2011 was truly exceptional for Bolgheri. It can be considered one of the best vintages since the year 2000. The winter was cold, with temperatures below the seasonal average, especially in November and January. The Spring started early with mild temperatures and an excellent water supply due to gradual windless rainfalls. This led to a great vegetative growth of vines. The summer was long and hot with temperatures in the seasonal averages, except in July when it was warmer. Thanks to sufficient temperature excursions between night and day, due to the proximity of the sea, the plants didn't suffer and the grapes were not overly mature.
Harvest:	The grapes ripened regularly due to favourable climate, allowing for the harvest to last for one month, beginning in the first week of September. The clusters arrived in the winery healthy and ripe with crisp berries.
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.