



TENUTA SAN GUIDO

SASSICAIA 2013



- 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 vineyards < 20 years old and 6.200 vine stocks/ha for vineyards > 20 years old.
- Climate:** Definitely a good vintage. The mild and early winter was followed at the end of January by some cold rainy days. In essence spring began late. Some frosts in April helped to control the budding and created the natural conditions for lower production. In May the temperatures rose gradually alternating with mild but rainy days. By early June the summer had effectively begun with high temperatures, though below the seasonal average, accompanied by well timed sporadic precipitations. This offered cooling and water supply to the vineyards. Optimal weather and summer climate conditions continued until the harvest. A favourable temperature range between day and night helped the aromatic extraction of Cabernet.
- Harvest:** As always the grapes were hand-picked and the harvest began in the first days of September with the Cabernet Franc that first reached phenolic maturity. Likewise the Cabernet Sauvignon was picked from early September until about a month later. The last grapes to be harvested came from the vineyards of Castiglioncello di Bolgheri situated at about 350 meters above sea level. The grapes ripened perfectly with no millerandage, which resulted in a great harvest.
- Wine making:** A very gentle crushing and de-stemming of the grapes was followed by fermentation in temperature controlled stainless steel vats (at 30° - 31° C and only using the vineyard's native yeast). The maceration on the skins lasted 9 to 12 days for both Cabernet Franc and Cabernet Sauvignon with frequent pumpovers of the musts and *délestages*. The secondary fermentation (Malolactic fermentation) also took place in steel vats.
- Aging:** After the malolactic fermentation, the wine was aged in French oak *barriques* for 24 months, followed by a few more months in the bottle before being released on the market.