



TENUTA SAN GUIDO

SASSICAIA 2014



Appellation:	D.O.C. Bolgheri Sassicaia
First vintage:	1968
Grape blend:	85 % Cabernet Sauvignon 15 % Cabernet Franc
Soil composition:	Soils have different morphological characteristics with a high incidence of limestone areas rich in clay and stones; they are situated between 100 and 400 meters above the sea level facing South / 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:	<p>In Bolgheri the 2014 vintage was unlike other wine areas as precipitation was scarce. The slow maturing of the Cabernet grapes helped the phenolic ripening producing distinctive aromas and flavours never achieved in other vintages. The winter season was quite mild with frequent rainfall while the spring started late. The heat in May favored a good budding and the summer was warm until the end of July. In the month of August the temperatures were lower than the seasonal average. The maturation therefore was slowly and gradually accomplished, although delayed. This favored aromatic extraction. The late summer rains did not harm the grapes that were monitored and cared for by the agronomists.</p> <p>As a result of slow maturation and favorable climatic conditions the wines appear to be harmonious with moderate alcohol content, a style that reflects the philosophy of Tenuta San Guido.</p>
Harvest:	The manual harvest started with the Cabernet Franc grapes in mid-September, followed by Cabernet Sauvignon at the end of September and the Castiglioncello di Bolgheri vines at the end of October. Berries were healthy, good veraison, low sugar and good acidity.
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 natural yeasts). The maceration on the skins was a little longer than usual due to the vintage characteristics and lasted 11 to 15 days for both Cabernet Franc and Cabernet Sauvignon with frequent pumpovers of the musts and <i>délestages</i> . The secondary fermentation (Malolactic fermentation) finished towards the end of November.
Ageing:	At the beginning of December 2014, the wine started its ageing time in French oak barriques for 24 months before the bottling phase and the following ageing time in bottle.