



TENUTA SAN GUIDO

SASSICAIA 2016

Appellation: D.O.C. Bolgheri Sassicaia (D.O.C. Sassicaia)

First vintage: 1968

Grape blend: 85 % Cabernet Sauvignon 15 % Cabernet Franc



Analytical data: Alcoholic content: 14.00%; PH: 3.45; Total acidity: 5.90; Residual sugar content: 0.10 g/l

Type of soils: The soils are entirely located in the territorial delimitation of the D.O.C. Sassicaia. They have different and composite morphological characteristics, characterized by a strong presence of calcareous areas rich in galestro, as well as pebbles and stones ("Sassicaia" in local dialect means soil with many stones) and also partially clay. The vineyards are located at an altitude between 100 and 400 meters above sea level, facing West / South-West.

Training system: Spurred cordon

Plant density: Between 3,600 vines / ha to 5,550 vines / ha for older plants and 6,200 vines / ha for younger vineyards.

Climate trend and characteristics of the year: 2016 is a vintage worthy of praise, considered by some even better than the exceptional 2015. The autumn was characterized by an unusually warm and dry climate, except for some rare abundant rains. Proper winter started in late November with cold temperatures that remained low both day and night, until the whole month of January. February, on the other hand, was more humid and with a slight increase in temperatures. These precipitations were essential to ensure the water reserve of the subsoil and guaranteed the vine's wellbeing over the summer. At the beginning of April, the sharp rise in temperatures anticipated the sprouting of about 8-10 days. The proper arrival of the summer happened during the second half of June, with beautiful sunny days and summer temperatures. Those remained in the seasonal average with the exception of the second decade of July, which was very hot. The veraison began at the end of July and the following weeks ensured an optimal phenolic and alcohol ripening of the grapes, allowing a longer permanence of the grapes on the plants. Some nocturnal rains that occurred in August offered refreshment to the plants and washed the grapes, while the cool night breezes, conditioned by the sea, have accentuated the development of the perfumes and guaranteed freshness and fragrance of the grapes that have gradually matured, without excess sugars. The harvest was carried out, thanks to the optimal conditions, until the first decade of October. The healthy and intact grapes, homogeneously matured, that were brought to the winery, gave an optimal response in organoleptic terms. Great extraction in terms of color and anthocyanic structure, combined with an extraordinary aromatic component, elegant and subtle tannins are the distinguishing features of this Sassicaia vintage.

Harvest: The entirely manual harvest began in the first ten days of September with Cabernet Franc and continued with Cabernet Sauvignon until the beginning of October. The last vineyard to be harvested was the one of Castiglioncello situated at nearly 400 meters above sea level. The grapes arrived in the cellar intact and healthy, at temperatures ranging between 20 and 23 ° C allowing spontaneous fermentation to start gradually.



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Winemaking notes: Selection of grapes through a sorting table. Soft pressing and destemming of grapes in order not to break the skins of the berries. Subsequent alcoholic fermentation in stainless steel vats at a controlled temperature of around 28 ° - 30 ° C (without the addition of external yeasts). The macerations lasted about 13-15 for both Cabernet Franc and Cabernet Sauvignon. Pumpovers and frequent délestages have favored the aromatic extraction over the tannic one. The malolactic fermentation was carried out in stainless steel tanks and was completed by the end of November.

Ageing: At the end of malolactic fermentation, the wine was transferred to French oak barriques (one third new wood and the rest, first and second passage) where it rested for 24 months of aging period which is in compliance with the production regulations. During this time the various masses have been kept separated according to the vineyard of origin. The blending occurred shortly before the preparation for bottling and subsequent refinement phase in glass before marketing.