

Produktinformation

2007 Sassicaia - Tenuta San Guido

Art-Nr.: 5211 / Marke: [Tenuta San Guido - CITAI S.P.A.- Loc. le Capanne 27 - IT-57022 B](#)




TENUTA SAN GUIDO

449,00EUR / Flasche

Grundpreis: 598,67EUR / 1L

inkl. 19% USt. inkl. [Versand](#)

 Nur noch wenige Flaschen auf Lager. Lieferzeit ca. 2 bis 4 Tage.

Sassicaia 2007

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 was excellent for the entire year. Between late autumn and early winter, we had very rigid temperatures that favoured the vegetative arrest of the plants. From mid-winter to late spring the rainfalls were incessant, combined with temperatures slightly below seasonal average. The bud pushing, as well as the following phenology phases



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up to the flowering, started with little delay. The summer season was very good, with sunshine and temperatures above the seasonal average. Between late July and late August, the temperatures were higher than seasonal average but, thanks to the presence of water in the soil and to the accumulation of winter and autumn rainfalls, we did not have problems in terms of water. The difference in temperature between day and night was excellent ensuring a good phenological ripeness of the grapes.

Harvest: As a result of the favorable climatic conditions, the harvest was carried out regularly, beginning in early September and ending in 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 délestage. The malolactic or secondary fermentation also took place in the steel vats.

Ageing: The wine is aged for 24 months in French oak barriques and a few more months in the bottle before being released on the market.

Alkohol: 13,5% Vol.

Anbauland: Italien

Region: Toscana

Allergenhinweis: Enthält Sulfite
