

Produktinformation

2016 Sassicaia DOC - Tenuta San Guido

Art-Nr.: TSS16 / Marke: [Tenuta San Guido - CITAI S.P.A.- Loc. le Capanne 27 - IT-57022 B](#)




TENUTA SAN GUIDO

539,00EUR / Flasche

Grundpreis: 718,67EUR / 1L

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

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

Sassicaia 2016

Inhalt: 0,75lt.

Anbaugebiet: Italien

Region: Toskana

Allergenhinweis: Enthält Sulfite

Appellation: D.O.C. Bolgheri Sassicaia

Alkoholgehalt: 13,5% Vol.

Trauben: 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



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Planting density: between 3.000 to 3.500 vine stocks/Ha for older vineyards and 6.200 vine stocks/Ha for newer vineyards.

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.
