



TENUTA SAN GUIDO Guidalberto Toscana IGT 2014

REGION: Italy / Tuscany

GRAPES: 60% Cabernet Sauvignon, 40% Merlot

Guidalberto is a second wine from the producers of the legendary Sassicaia. Grapes are harvested and transported to an independent cellar. Fermentation takes place separately for each variety in temperature-controlled steel vats before undergoing maceration. The wine is aged in French and American oak barrels and refined in bottle before release.

HARVEST NOTE

Unusual vintage compared to other wine areas. Precipitations have been scarce as opposed to other parts of Italy. The long and slow ripening of the grapes helped positively their phenolic ripening resulting in distinctive aromas and spiciness of the wines. The winter was quite mild with frequent rains while the spring started late. The heat of May favored a good budding. The summer was warm until the end of July. In the month of August the temperatures were lower than the seasonal average. The maturation was therefore delayed but nonetheless was carried out gradually and slowly. This favored aromatic extraction. The late summer rains did not harm the grapes that were well protected by careful agronomic operations. As a result of slow maturation and favorable climatic conditions the wines appear to be harmonious with moderate alcohol content. The remarkably elegant style reflects the philosophy of Tenuta San Guido. The harvest begun during the first week of September with Merlot and continued from late September to late October with Cabernet Sauvignon. The hand-picked grapes arrived in the cellar healthy, crunchy, with a homogeneous maturation and a spicy aroma. Wine making: A very gentle crushing and destemming of the grapes was followed by fermentation in temperature controlled stainless steel vats (between 87° - 88° F, no addition of artificial yeasts). The maceration on the skins lasted 12 to 14 days for Merlot and 9 to 12 for Cabernet Sauvignon. It was followed by pumpovers of the musts and délestages. The secondary fermentation (malolactic fermentation) also took place in stainless steel vats.

TASTING NOTE

With an intense ruby-red color, the wine has profound aromas of red and black fruits. On the palate, the wine's dense structure is balanced and elegant, with a silky presence, relatively low alcohol and noble tannins. In the mouth, this wine is long and persistent.

FOOD PAIRING

Pair with Bolognese and other meat sauce pastas, grilled pork and beef, and roasts.

TECHNICAL DATA

APPELLATION: Tuscany IGT

PH: 3.48

ACIDITY: 5.80 g/l

ABV: 13.3%

AGING: 15 months mostly in French with some use of American oak barrels

POINTS OF DISTINCTION

- **More accessible at an earlier stage, Guidalberto is a blend that includes 40% Merlot, to add roundness and a silky texture.**
- **A second wine from the producers of Sassicaia, the famous Super Tuscan.**
- **The debut vintage was 2000.**



The overwhelming success of Sassicaia, and now the introduction of two new wines, traces back to the ambition of Marchese Mario Incisa della Rocchetta to plant Bordeaux varieties in Tuscany in the 1940s.