

SASSICAIA

2023

Appellation: Bolgheri Sassicaia D.O.C.

Type of soils

The soils lie within the production area of the Bolgheri Sassicaia D.O.C. They display diverse and complex morphological characteristics, with calcareous zones rich in galestro, as well as stones and pebbles (from which the wine takes its name), and partially clay-rich areas. The vineyards are located at an average altitude between 100 and 400 metres above sea level, with a West/South-West exposure.

The season in brief

The 2023 vintage was marked by a balanced climate, with frequent and well-distributed rainfall throughout spring and early summer, ensuring an adequate water supply in the soils. The preceding autumn recorded temperatures above the seasonal average, while the winter—generally mild—saw its coldest period between late December and mid-February. Budbreak occurred regularly after March 20. Persistent rains during flowering and fruit set led to a moderate reduction in yields yet favoured well-shaped clusters with lower berry density. Summer brought no unusual conditions; July's high temperatures were mitigated by water reserves and ventilation, supported by targeted canopy protection measures. August alternated warm phases with Atlantic origin rainfall, slowing technical ripening to the benefit of phenolic development.

Harvest period:

in line with seasonal standards

Yield per hectare:

30–35 q/ha for the oldest vineyards;
60–70 q/ha for the more recent ones

Start of harvest

first week of September

End of harvest:

first week of October



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The harvest

The hand harvest began on September 4 and concluded on October 5. It progressed gradually, without the need to rush, following the evolution of each parcel and variety: starting with the younger vineyards and ending with those on the higher hillsides. The grapes arrived in the cellar healthy and intact, showing an excellent balance between technical and phenolic maturity. The marked day–night temperature variation enhanced the aromatic profile and phenolic ripeness, and allowed harvesting to proceed calmly, prioritising the cooler hours of the day.

The wine: After a meticulous selection of the grapes, alcoholic fermentation took place in stainless steel at controlled temperatures (max 28–29°C), without the addition of external yeasts but, as customary, using estate selected yeasts. Macerations proceeded smoothly, allowing a balanced extraction of polyphenols, resulting in noble, well ripened tannins. During maceration, the winemaking team carried out frequent pump overs with aeration to remove excess CO₂ and support yeast activity.

Malolactic fermentation occurred spontaneously, finishing toward the end of October. After a series of rackings to ensure maximum clarity of the musts, the wine was transferred into barriques, beginning the ageing period according to Tenuta San Guido’s established protocol.

First Vintage	1968
Blend	87% Cabernet Sauvignon, 13% Cabernet Franc
Fermentation	Stainless steel at controlled temperature (max 28–29°C)
Wood ageing	24 months in barrique (40% new, 40% first fill, 20% second fill)
Bottle ageing	3/6 months
Technical data	Alcohol content: 14%; pH: 3.45 - Total acidity: 6.20l.

Release date for international markets: June 2026.