



*March 2023 Releases*

GUIDALBERTO 2021



ARMITWINES



# TENUTA SAN GUIDO

## Guidalberto 2021

Following the exciting release of Sassicaia and Difese from Tenuta San Guido last month, we are excited to bring you the highly anticipated 2021 Guidalberto. Compared to the 2020 vintage, the most important characteristic of Guidalberto 2021 is a return to the estate's traditional blend, with a prevalence of Cabernet Sauvignon over Merlot.

The weather in 2020 had helped the early varieties such as Merlot and Sangiovese (thanks to the perfect coincidence of technical and phenolic ripening), determining the choice of a greater contribution of Merlot (around 60%) in the blend. With the 2021 vintage, we return to the tradition of Tenuta San Guido, after over two decades of long experimentation, where Guidalberto is presented in its most typical and iconic fashion.

The new millennium at the estate is marked by the birth of Guidalberto: 2000 is the first vintage to be bottled. The label portrays the oratory of San Guido, property of Tenuta San Guido, and the name of the wine refers to an Incisa family ancestor, Guidalberto della Gherardesca, a pioneer of the agricultural conversion of the Bolgheri area during the 19th century.

After more than twenty years of careful analysis and experiments, Guidalberto, a blend of Cabernet Sauvignon and Merlot, is today a wine with a clear temperament that faithfully interprets its territory of origin. It embraces a younger style, with Merlot-led aromas and sweetness on the palate, but leans on classic Cabernet structure to ensure graceful ageing in bottle.

Guidalberto has its own distinct character from Sassicaia, conceived by the second generation of the Incisa family; if Sassicaia was created by the vision of Mario Incisa della Rocchetta, Guidalberto is the result of the vision of his son, Nicolò. The debut 2000 vintage showcases the wine's fantastic noble breeding, which today is reaping the rewards of impressive ageing potential.

Tenuta San Guido is the result of a very long tradition combined with an ethical message, that has together been passed on from generation to generation. This was fuelled by a pioneering passion, aimed at doing good, and an abiding by a respect for nature.

*"We have decided to present Guidalberto 2021 to the press and the market one month after Sassicaia 2020 and Le Difese 2021, in order to give it additional time to stabilise. We also believe that it is right to give Guidalberto its own audience and the visibility it deserves. We would like to shift the focus from a comparison with Sassicaia, as they are, in fact, two first wines, to a different expression of the same territory. For this reason, it seemed correct to us that they are to be tasted and evaluated independently."*

– Carlo Paoli, General Manager at Tenuta San Guido





## Guidalberto 2021

### *The 2021 Vintage:*

This was a very positive vintage, in some ways even superior to 2019, which the press and consumers consecrated as a vintage destined for a long and glorious journey.

The meteorological conditions provided a good amount of rainfall, no excessive heat, and light winds, which have all favoured the various phenological phases of the vine. Spring was late, preceded by frosts, which led to a very positive bud selection. There was, in fact, a natural thinning of the buds, resulting in an optimal load of grapes on the plants. The moderate density of the bunches favoured the thickening of the skins and good development of the berries. This has positively influenced the fragrance, fruit, aromatic expressions, and noble tannins: everything that determines the complexity of the wine.

The work in the cellar was straight forward. The grapes were processed at lower temperatures, thanks to a harvest that took place in the cooler times of the day, with consistent technical maturation and with stable analytical values. The berries arrived on the sorting tables at around 14°C, favouring good aromatic extraction. The grapes, healthy and intact, allowed for a soft pressing with agile detachment of the berry from the stalk, avoiding breakage, and enabling the retention of refined tannins. This favoured the extraction of well-integrated, nicely mature tannins and allowed for spontaneous fermentations, without using external yeasts.

The phenolic maturity of the grapes and their perfect state of health made it possible to lengthen the maceration times by about 3-4 days for the Cabernet Sauvignon (17-20 days) and 2-3 days for the Merlot (16-18 days). The cool temperatures of the grapes and their reasonable sugar content, have allowed the achievement of moderate alcohol content (on the label 13.50%). Therefore, a style and an identity that bring us back to the Guidalberto we know well, made from savoury musts and aged in wisely used woods, which have not distorted the varietal scents and preserved the perfect secondary scents developed during fermentation. The careful monitoring and experience of the technical staff were, as usual, fundamental to achieving the objectives.







## GUIDALBERTO 2021

£220 per 6x75cl IB

Please enquire for larger formats.

*"The 2021 Guidalberto, San Guido's blend of Cabernet Sauvignon and Merlot, is soft, succulent and alluring right out of the gate. The supple contours of Merlot lend fleshiness to this mid-weight, racy Maremma blend. Ripe red cherry fruit, spice, leather and tobacco are nicely pushed forward. Best of all, the 2021 will drink well right out of the gate."*

93 points, Antonio Galloni, Vinous





  
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To enquire about an allocation of the 2023 releases from Tenuta San Guido En Primeur, please contact your account manager or email [clients@armitwines.co.uk](mailto:clients@armitwines.co.uk) at your earliest convenience.

Due to high demand and limited quantities, Tenuta San Guido wines are sold by allocation only and we kindly request balanced orders. We will prioritise customers who buy broadly across the range. Nonetheless, if you are interested in last month's releases from the estate, Sassicaia 2020 and Le Difese 2021, we encourage you to contact the team at [clients@armitwines.co.uk](mailto:clients@armitwines.co.uk).

Guidalberto 2021 will be physical from Spring 2023.

*Contact Us*

A: The Triangle, 2nd Floor, 5-17 Hammersmith Grove, London,  
W6 0LG

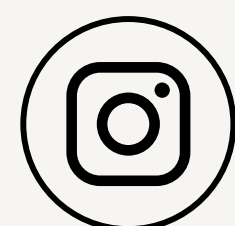
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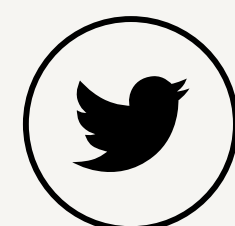
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