

## 2010 Tenuta San Guido “Guidalberto” (Cabernet-Merlot) Toscana IGT, Italy



Tenuta San Guido may not quite sound familiar but anyone with a penchant for fine Italian wines cannot have overlooked their headliner, “Sassicaia,” a Super-Tuscan blockbuster typically built from 85% Cabernet Sauvignon and 15% Cab Franc. Their second wine “Guidalberto” was composed for at least three reasons: (1) the desire to work their skills with Merlot, (a grape newer to their repertoire); (2) the desire to offer a product that can be appreciated a bit sooner; and (3) finally to further increase selection of the grapes to improve Sassicaia. And a superb job they have done.

**Just coming into its own, and certainly a wine that could best be enjoyed with decanting. “There is plenty of energy and vitality in the glass, but (you) will need to be patient. Dark red cherries, flowers, licorice and a hint of tobacco are layered into the firm, structured finish ... 60% Cabernet Sauvignon and 40% Merlot.”**  
– 90 Points, Robert Parker's *Wine Advocate*

**Recommended pairings:** Roasted Beet Salad with Gorgonzola and Balsamic  
– AND –  
Grilled NY Sirloin with Cibo Matto Steak Sauce