



POGGIOALTESORO

BOLGHERI · ITALIA

IL SEGGIO 2014



Appellation: Bolgheri Rosso D.O.C.

Grape varieties: 40% Merlot, 30% Cabernet Sauvignon, 20% Cabernet Franc, 10% Petit Verdot

The territory: Bolgheri

Vineyard location: Via Bolgherese, Cabernet Sauvignon (3.00 ha – 7.40 ac); Le Sondaie, Merlot, Cabernet Franc, Cabernet Sauvignon and Petit Verdot (12,00 ha – 29.65 ac)

Altitude: Via Bolgherese 56 m (183 ft) a.s.l.; Le Sondaie 35 m (114 ft) a.s.l.

Exposure: West – South/West

Soil characteristics: Via Bolgherese: deep soils with coarse-grained red sand, gravelly, well drained with a layer of clay at 120 cm (46 inches) below the surface. Slightly sub-alkaline.

Le Sondaie: clayey with well-drained sandy-silt and high concentrations of magnesium and iron

Training system: Spurred cordon

Average age of vines: 17 years

Density of vineyards: Via Bolgherese 9,000 vines/Ha (3,642/ac) Le Sondaie: 7,936 vines/Ha (3,211 vines/ac)

Vinification and ageing

Vinification: Grapes are de-stemmed then soft pressed to partially rupture of the berries

Fermentation: In temperature controlled stainless steel tanks

Fermentation temperature: 28/30°C (82/86°F)

Duration of fermentation: 12 days

Malolactic fermentation: Carried out naturally in barriques in November

Ageing: 15 months in 225 litre French oak barriques from Allier (30% new, 70% second use)

Analytical data

Alcohol content: 14% Vol

Total acidity: 5,9 g/l

Residual sugars: 2.5 g/l

Dry extract: 33.5 g/l

pH: 3.65

The Seggio river is the largest watercourse in the municipality of Castagneto Carducci. Its source is up in Sassetta's metalliferous hills, an area that was already well known in the Etruscan period, and is extremely rich in underground deposits of ferrous minerals.

It cuts across the entire area of Bolgheri and its alluvial debris enrich the characteristic clay soils with precious large pebbles, thus ensuring excellent drainage of the soil. This Bolgheri Rosso is produced with the typical varieties, Merlot 40%, Cabernet Sauvignon 30%, Cabernet Franc 20% and Petit Verdot 10%, carefully harvested and vinified to ensure density and concentration but also creating a very fresh and easy-drinking style of wine. In the glass, one can immediately grasp the impassioned enthusiasm and attention to the detail that we dedicate to this wine, which makes its debut with vintage 2014.

Vintage characteristics

The harvest in 2014 was characterized by late ripening. A wet but mild winter was followed by a dry and breezy spring. Flowering occurred within the norm as did initial vegetative development. During the somewhat unusual summer, with temperatures that were well below the average, there were very frequent showers and thus ripening of the grapes slowed down significantly. Meticulous work in the vineyard nevertheless succeeded in compensating for climatic conditions. September and October were particularly sunny and allowed us to ensure good ripening, if somewhat late. The harvest started in the middle of September with Merlot and was completed in the second week of October with Cabernet Sauvignon.

Tasting notes

Vintage 2014 gave us wines of great immediate impact. Il Seggio is an intense ruby red color. The nose offers nice fresh and crunchy fruit, enriched with mineral and spicy notes. The palate is medium bodied with red berry notes. The tannins are elegant, silky, enveloping and very soft. The finish is precise, clean and lively.



750 ml