



POGGIOALTESORO

BOLGHERI · ITALIA

TEOS 2014



Appellation: Petit Manseng Toscana I.G.T. Passito

Grape varieties: Petit Manseng 100%

The territory: Bolgheri

Vineyard location: Le Sondaie vineyard

Altitude: 25 metres (82 feet) a.s.l.

Exposure: West

Soil characteristics: Deep, with sand, gravel and clay

Training system: Spurred cordon

Age of vines: 10 years

Density of vineyards: 7,936 vines/Ha (3,211 vines acre)

Yield: 58 hl/Ha (22.5 hl/ac)

Vinification and ageing

Harvest: 4 kg of grapes per crate. The appassimento process lasts about 1 month. Manual harvesting is carried out in early September and the grapes are laid out in crates for appassimento.

Vinification: Soft pressing of whole grapes and cold maceration for 1 night prior to fermentation.

Fermentation: Fermentation in stainless steel at a controlled temperature.

Fermentation temperature: 16-18°C (60.8-60.4°F)

Duration of fermentation: 40 days

Ageing: Ageing in barriques for about 12 months.

Analytical data

Alcohol content: 12.50% Vol

Total acidity: 7.1 g/l

Residual sugars: 170.00 g/l

Dry extract: 40 g/l

pH 3.5

Vintage characteristics

Vintage 2014 enjoyed mild weather during the winter. Rain in January and February allowed the land to store sufficient water resources for spring budding. In the early summer months, normal temperatures and sunny days were interspersed with frequent storms, thus ensuring slow and regular development. A thorough green harvest allowed the vines to readjust their load by removing the abundant excess bunches. From late July, rain gave way to higher temperatures in August and September, enabling the grapes to ripen completely and evenly thanks to careful canopy management.

Tasting notes

As warm and reassuring as a walk amongst the vine rows at Poggio al Tesoro, and as sunny and dry as the breeze that blows through them in August, this evocative wine is woven through with the scents that characterize this land of wild herbs and sea. The palate is never excessively sweet and is refreshed by a vein of acidity and aromatic nuances of caramel and liquorice. The wine thus retains harmony and lightness, leading to a dry finale that eagerly invites a further sip.

Food pairings

Teos, the wine with an important and evocative name, requires pairings that, in addition to the classic combinations with great dessert wines, are refined enough to exalt its characteristics, such as white chocolate delight and exotic fruit or chamomile ice cream with mango sauce. Daringly successful pairings can be made with a whole range of fresh herbed cheeses. The Chef at Villa Della Torre Allegrini regards it as a fine meditation wine and recommends pairing it at the end of a meal with the traditional crumbly almond cake called sbrisolona.



375 ml