



POGGIOALTESORO

BOLGHERI · ITALIA

MEDITERRA

2015



Appellation: Toscana I.G.T.

Grape varieties: 40% Syrah, 30% Merlot, 30% Cabernet Sauvignon

The territory: Bolgheri

Vineyard location: Le Sondaie, 18.0 hectares (44.5 acres)

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

Exposure: West/South-West

Soil characteristics: Clay, well drained sandy silt, with high concentrations of magnesium and iron

Training system: Spurred cordon

Age of vines: 11 years

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

Vinification and ageing

Vinification: De-stemming and then soft pressing to avoid overly-rupturing the grape skins

Fermentation: In temperature controlled stainless steel tanks

Fermentation temperature: 26/28°C (79/82°F)

Length of fermentation: 12 days

Malolactic fermentation: In temperature controlled stainless steel tanks

Ageing: 8 months in second passage French oak barriques

Analytical data

Alcohol content: 14.5% Vol

Total acidity: 5.5 g/l

Residual sugars: 2.8 g/l

Dry extract: 30.5 g/l

pH 3.7

Vintage characteristics

2015 may be considered one of Bolgheri's great vintages.

The very wet winter enabled the vines to access considerable deep-seated water reserves during the spring, producing luxurious budding and flowering which lasted until the beginning of June. The particularly favourable climate during the summer ensured that all subsequent phenological stages, from fruit set to maturity, developed evenly. The hot temperatures in July were mitigated by some timely thunderstorms, while a sunny and quite breezy August allowed the grapes to reach a perfect phenolic ripeness. The harvest, which began on 31st August and ended on 7th October, was facilitated by numerous sunny days, interspersed with sporadic rainfall.

2015 promises to be a memorable vintage with wines exhibiting balance, great structure and intense aromas.

Tasting notes

A fragrant and intensely fruity red wine, where the aromas of blackberries, plums and cherries are interwoven with more incisive peppery notes. The result of a winning blend of Syrah, Cabernet Sauvignon and Merlot, Mediterra succeeds in the difficult task of expressing the rich complexity of Bolgheri's terroir with an easy-drinking, exceedingly enjoyable style.

Food pairings

An ideal pairing with various meat dishes, cold cuts and medium-matured cheeses, including Italian pecorino. It should be enjoyed slightly chilled, with seafood dishes such as mullet in tomato sauce, poached fish and Livorno-style salt cod. Serve in large glasses at 14/16°C (57/61°F), uncorking immediately prior to consumption.



375 ml 750 ml 1,5 Lt 3 Lt