



**POGGIOALTESORO**

BOLGHERI · ITALIA

# SONDRAIA 2015



*Appellation:* Bolgheri Superiore D.O.C.

*Grape varieties:* 65% Cabernet Sauvignon, 25% Merlot,  
10% Cabernet Franc

## The territory: Bolgheri

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

*Altitude:* Via Bolgherese 56 m (183 ft) a.s.l.; Le Sondaia 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 Sondaia: clayey with well-drained sandy-silt and high  
concentrations of magnesium and iron

*Training system:* Spurred cordon

*Average age of vines:* 18 years

*Density of vineyards:* Via Bolgherese 9,000 vines/Ha (3,642/ac)  
Le Sondaia: 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:* 18 months in 225 litre French oak barriques from Allier  
(50% new, 50% second use)

## Analytical data

*Alcohol content:* 14.5% Vol.

*Total acidity:* 6.0 g/l

*Residual sugars:* 1.9 g/l

*Dry extract:* 32.0 g/l

*Free SO<sub>2</sub>:* 37 mg/l

*Total SO<sub>2</sub>:* 100 mg/l

*pH:* 3.67

## 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

After just a few vintages Sondraia has become a classic in the Bolgheri area, thanks to a style that seeks a powerful profile but with harmony and finesse. Perfectly ripe grapes and painstaking work in the cellar yield a wine with intense notes of fresh fruit and herbs which follow through on the palate, where the wine opens up with great class and silky smoothness.

## Food pairings

A natural match with char-grilled meats, particularly beef, Sondraia is also recommended with kebabs, roasted veal, pork, lamb shank, ribs or *ossobuco*. It is enhanced when paired with smoked ricotta cheese, Parmigiano Reggiano and medium-matured sheep's milk cheeses.

Serve at 16/18°C (64/68°F) in a large red wine glass.



750 ml 1.5 Lt 3 Lt