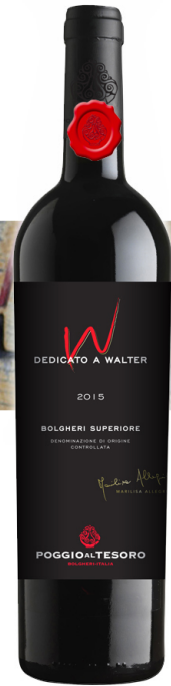




POGGIOALTESORO

BOLGHERI · ITALIA

DEDICATO A WALTER 2015



Appellation: Bolgheri Superiore D.O.C.

Grape varieties: Cabernet Franc 100%

The territory: Bolgheri

Vineyard location: Via Bolgherese (3.00 Ha – 7.40 ac)

Altitude: 56 m (183 ft) a.s.l.

Exposure: West-South/West

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

Training system: Spurred cordon

Age of vines: 24 years

Density of vineyards: Via Bolgherese 9,000 vines/Ha (3,642/ac)

Vinification and ageing

Vinification: De-stemming then soft pressing to partial rupture of the berries

Fermentation: In temperature controlled stainless steel tanks

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

Duration of fermentation: 15 days

Malolactic fermentation: Took place naturally (without inoculation) in barriques at 22°C (68°F) in November

Ageing: 24 months in 225 litre new French oak barriques

Analytical data

Alcohol content: 15% Vol.

Total acidity: 5.9 g/l

Residual sugars: 1.5 g/l

Dry extract: 33 g/l

Free SO₂: 37 mg/l

Total SO₂: 98 mg/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

This is the winery's most important wine, produced with 100% Cabernet Franc, and dedicated by Marilisa and Franco to their late brother Walter. Its richness is evident at first sight, confirmed on the nose by perfectly interwoven, profound aromas of black-berried fruit, pepper and balsamic hints of eucalyptus. The palate astonishes for its ability to sustain this imposing structure with a light tautness, making it both powerful and agile.

Food pairings

Particularly suited for juicy, well-seasoned meat such as quail, lamb, pigeon, duck, hare and braised meats with red wine sauces. Perfect to accompany premium, full-flavoured cheeses. Serve at 16/18°C (64/68°F) in large wine glasses.



750 ml 1.5 Lt 3 Lt