



POGGIOALTESORO

BOLGHERI · ITALIA

CASSIOPEA *Pagus Cerbaia* 2016



Appellation: Bolgheri Rosato D.O.C.

Grape varieties: 50% Syrah, 50% Cabernet Sauvignon

The territory: Bolgheri

Vineyard location: Selection of grapes from the Valle di Cerbaia 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

Vinification: Rosé vinification with light maceration.

Fermentation temperature: 16°C (60.8°F)

Duration of fermentation: 20 days

Ageing: Fermentation and ageing takes place 50% in terracotta amphorae and 50% in oak barrels (no steel).

Blending in steel tanks for 4 months, 2 months in the bottle.

Analytical data

Alcohol content: 14% Vol

Total acidity: 5.20 g/l

Residual sugars: 2.00 g/l

Dry extract: 19.0 g/l

pH 3.35

Vintage characteristics

Another vintage to remember, defined by many as one of the earliest on record in Bolgheri. After a rather mild winter, albeit with heavy rainfall, the spring months enjoyed regular rainfall that fostered the uniform development of the buds, which had already appeared in early March. The summer season was dry and airy with some refreshing rain in early September that enabled the grapes to ripen in perfect health. During the pre-harvest period, broad variations in day-night temperatures encouraged phenolic and aromatic ripening whilst maintaining elevated acidity. Vintage 2016 promises intriguing wines with marked varietal personality, good structure and great ageing potential.

Tasting notes

Pink nuances reminiscent of spring blossom and fresh scents of flowers interlaced with sweet-sour woodland berries. The juicy palate is impactful and soothing, like a breeze that suddenly refreshes a summer afternoon.

Food pairings

Pagus Cerbaia boasts a hat-trick of food pairings. In the case of meat, it enhanced the flavour of white meats like chicken with peppers, stewed rabbit with tomatoes and onions, and white ragout with homemade noodles. In the case of fish, it pairs perfectly with whole sea bass baked in salt with Mediterranean side vegetables and baked or boiled John Dory. Lastly, in the case of cheese, it is excellent with fresh goat's cheese with fig chutney. The Chef at Villa Della Torre Allegrini advises pairing this wine with seared sesame seed-encrusted tuna.



750 ml