



POGGIOALTESORO

BOLGHERI · ITALIA

CASSIOPEA

2017



Appellation: Bolgheri Rosato D.O.C.

Grape varieties: 70% Cabernet Franc, 30% Merlot

The territory: Bolgheri

Vineyard location: Le Sondaie, 3 hectares (7.41 acres)

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

Exposure: West

Soil characteristics: Deep, with sand, gravel and clay

Training system: guyot, spur cordon

Age of vines: 12 years

Density of vineyards: 7.936 vines/Ha (3.211 vines /acre)

Yield: 63 hl/Ha (25.5 hl/ac)

Vinification and ageing

Vinification: Soft pressing of whole grapes

Fermentation: In temperature controlled stainless steel tanks

Fermentation temperature: 16°C (60.8°F)

Length of fermentation: 20 days

Malolactic fermentation: No

Ageing: In stainless steel on fine lees

Analytical data

Alcohol content: 12.5% Vol

Total acidity: 5.5 g/l

Residual sugars: 2 g/l

Dry extract: 18.8 g/l

pH 3.25

Vintage characteristics

The weather in Bolgheri during 2017 reflected the global change in the environment. During winter the weather was good, with very little rain and slightly lower than usual average temperatures that helped to combat insect infestations that can damage the vines. Spring was marked by early bud burst, while the frosts that hit various Italian regions did not adversely affect the vegetation. The summer picked up on the trend in spring, with sunny days and constant breezes. Early July was marked by relatively elevated humidity for the coastal area. The first significant rainfall occurred in mid-September, followed again by warm, bright days. The prolonged drought helped us combat both fungal and parasitic diseases. Irrigation management was more complex, coordinated with the help of mini weather stations equipped with sensors capable of detecting soil moisture and the release of vapour. But as always, human observation was invaluable: visual and manual monitoring of swelling in the leaves and grapes prompted timely interventions with exactly the right amount of water, enabling us to keep the grapes fresh and well-toned, and the leaf canopy actively engaged in photosynthesis.

Tasting notes

The Bolgheri area has a fine tradition of producing rosé wines, a practice which has almost been abandoned over the past twenty years, yet is capable of expressing, as in the case of Cassiopea, an intense and fragrant spiciness as well as an aroma of woodland berries. Its litheness and agility on the palate make it an ideal aperitif wines.

Food pairings

Cassiopea rosé is an ideal aperitif wine and also pairs well with various appetizers such as bruschetta, lean cold cuts, mixed fried fish, tempura vegetables and mini pizzas. Perfect with savoury soups, it enhances grilled white meats and Mediterranean coastal cuisine. Also recommended with premium creamy cheeses and Italian robiola cheese, savoury ricotta and mozzarella.



375 ml 750 ml 1,5 Lt