



**POGGIOALTESORO**

BOLGHERI · ITALIA

# Cassiopea 2009

TOSCANA ROSATO IGT



**grape varieties**

Cabernet Franc 70%, Merlot 30%



**vineyard location**

Le Sondraie, 5 hectares (12.35 acres)

**exposure**

West

**training system**

Guyot, spur cordon

**density**

7,936 vines/Ha (3,211 vines/ac)

**altitude**

25 m a.s.l. (82 ft)

**soil characteristic**

Deep, with sand, gravel and clay

**planting dates**

14 years

**yield**

63 hl/Ha (25.5 hl/ac)



**harvest**

3rd - 4th September

**vinification**

Soft pressing of whole grapes

**fermentation**

In temperature controlled stainless steel tanks

**fermentation temperature**

14/16°C (57/60°F)

**length of fermentation**

20/25 days

**malolactic fermentation**

No

**ageing**

In stainless steel on fine lees, at least 1 month of bottle ageing



| alcohol content | total acidity | residual sugars | pH   |
|-----------------|---------------|-----------------|------|
| 13,10 % vol.    | 5,10 gr/l     | 2,8 gr/l        | 3,30 |



The winter of 2008/2009 was harsh and rainy. The rainfall accumulation meant there were sufficient water reserves for the summer. A hot spring without excessive temperature changes ensured uniform and regular budding, an important foundation for the entire vegetative phase. A very hot summer with little rainfall allowed the grapes to ripen in perfect health and quality.



The Bolgheri area has a fine tradition of producing rose wine, a practice which has almost been abandoned over the past twenty years, yet is capable of expressing, as in the case of Cassiopea hints of flowers and small fruits such as blackberry and raspberry. The palate is fresh and liveness with satisfying savouriness and succulence, and long, lingering finish.



Cassiopea rose wine 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. Also recommended with premium creamy cheeses and Italian robiola cheese, savoury ricotta and mozzarella.