POGGIO AL TESORO
BOLGHERI · ITALIA

Cassiopea 2009

COSTA TOSCANA ROSATO IGT



grape varieties
Cabernet Franc 70%, Merlot 30%

vineyard location
Le Sondraie, 5 hectares (12.35 acres)

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

exposure
West

soil characteristic
Deep, with sand, gravel and clay

training system
Guyot, spur cordon

planting dates
14 years

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

yeld
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 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 hints of flowers and small fruits such as blackberry and raspberry. The palate is fresh and litheness with satisfying savouriness and succulence, and long, lingering finish.

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

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