



POGGIOALTESORO

BOLGHERI · ITALIA

Cassiopea 2010

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

7th September

fermentation

In temperature controlled stainless steel tanks

length of fermentation

20/25 days

ageing

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

vinification

Soft pressing of whole grapes

fermentation temperature

14/16°C (57/60°F)

malolactic fermentation

No



alcohol content	total acidity	residual sugars	pH
13,00 % Vol.	6.10 g/l	3.00 gr/lt	3.25



The climatic conditions in 2010 were distinguished by a cool and rainy winter which initially led to a slight lengthening of the flowering stage. The arrival of summer and the warm season in July contributed to a recovery of the ripening phase and, during the harvest there were good temperature variations between day and night with windy days which dried the grapes, maintaining excellent acidity.



The Bolgheri area has a fine tradition of producing rose 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 liveness with satisfying savouriness and succulence, and long, lingering finish.



Cassiopea rose 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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