POGGIO AL TESORO
BOLGHERI · ITALIA

Cassiopea 2011

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
2nd-3rd 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
12,00 gr/lt	6.10 g/l	3.00 gr/lt	3.25

2011 was a year to remember from a viticultural point of view because of peculiar climatic conditions: a mild spring, well-balanced rainfall in March/April, frequent rainfall in June/July, and a cool summer with pleasant daytime temperatures until almost mid-August. Despite a temperature increase during the second half of August, high-quality grapes were harvested in perfect health with very intense colours and aromas. The harvest began a few days early because of the hot, dry days. However, that did not compromise the phenolic ripening of the grapes and the subsequent temperature drop was ideal for maintaining aromas and acidity, fundamental to producing elegant, balanced, and classy wines.

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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