



POGGIOALTESORO

BOLGHERI · ITALIA

Cassiopea 2012

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

5th -6th 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	dry extract	free SO2	total SO2	pH
12,00% Vol	5,80 g/l	3,00 g/l	21,10 g/l	90,00 mg/l	27,00 mg/l	3,12



The 2012 vintage began with a cold and relatively rainy spring. Excessive rainfall can put even the most experienced winemaker in difficulty during the period when vegetative growth is rapid and important. Careful management of the vineyard allowed us to keep the quality of the grapes and the health of the vines intact. In this area, known for early crops, there was no shortage of spring frosts which contributed to lower production yields. Fortunately, the hot and dry summer did not bring scorching temperatures with it, as it would certainly have compromised the quality of the vines and the grapes. Accurate emergency irrigation made it possible to keep all the vineyards dynamic and make it to September without any water stress. A temperature drop and some light rainfall at the beginning of September perfected the vintage, resulting in fine and elegant wines.



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 litheness 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.

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