POGGIO AL TESORO
BOLGHERI · ITALIA

Cassiopea 2013

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
18th - 19th 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
13,00% Vol	5,62 g/l	2,79 g/l	19,50 g/l	20,00 mg/l	64,00 mg/l	3,01

The 2013 vintage began with abundant rainfall in both winter and spring – useful for a good summer water reserve – followed by a mild and cool summer. Temperatures rose at the end of July and the sudden change in temperature between day and night allowed for uniform ripening. Mild days with pleasant daytime temperatures allowed us to harvest in September, without the bunches becoming overripe. Careful management of the vineyard allowed us to keep the health and quality of the grapes and vines intact. To maintain a vegetative-productive qualitative balance, a selection of the bunches was thinned out.

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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