



**POGGIOALTESORO**

BOLGHERI · ITALIA

# Cassiopea 2013

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**

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 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 litheness 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.