POGGIO AL TESORO
BOLGHERI · ITALIA

Cassiopea 2014

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
3rd - 4th 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
12,50% Vol	6,00 g/l	4,50 g/l	19,50 g/l	20,00 mg/l	75,00 mg/l	3,20

The 2014 vintage was characterised by a mild winter. Rainfall in January and February allowed for the accumulation of sufficient water reserves which were essential for spring budding. The first months of summer saw average temperatures and sunny days alternating with frequent thunderstorms, thus ensuring a slow and regular development. Significantly, a green harvest made it possible to regulate the vines' load by eliminating the abundant excess bunches. From the end of July, the rains gave way to the highest temperatures in August and September, allowing for the complete and uniform ripening of the grapes, also thanks to careful management of the leaf wall. The wines of this vintage have elegance and finesse which are rare for this area. It is a vintage that might surprise us.

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.

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