



POGGIOALTESORO

BOLGHERI · ITALIA

Cassiopea 2014

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

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 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 liveness 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.