POGGIO AL TESORO

BOLGHERI · ITALIA

# Cassiopea 2015

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**
Last week of Spetember

**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% Vol | 5,3 g/l | 2 g/l | 20,1 g/l | 20,00 mg/l | 75,00 mg/l | 3,20 |

2015 is considered one of Bolgheri's greatest years. A significantly rainy winter allowed the vines to absorb water in the spring, leading to uniform and luxuriant budding that lasted until the beginning of June. The particularly favourable climatic conditions during the summer ensured regular development of all of the subsequent phenological phases, from fruit set to maturation. Considerable heat in July was mitigated by some providential storms; while a sunny and fairly windy August allowed the grapes to reach ideal phenolic ripeness. The harvest, which began on August 31st and ended on October 7th, was facilitated by numerous sunny days interspersed with sporadic rainfall. This is a memorable vintage with wines that boast good balance, great structure, and intense aromas.

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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