POGGIO AL TESORO
BOLGHERI · ITALIA

Cassiopea 2016

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)

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
13% Vol	5.2 g/l	2 g/l	18 g/l	3.25

Another vintage worth remembering, described by many as one of the earliest harvests in Bolgheri. After a rather mild winter, albeit affected by abundant rainfall, spring was marked by average rainfall and encouraged uniform growth of the shoots, which had already appeared in early March. Summer was breezy and dry with some refreshing rainfall at the beginning of September, which allowed the grapes to ripen in perfect health. During the pre-harvest period, high-temperature variations between day and night favoured phenolic and aromatic maturation, keeping the acidity high. The 2016 vintage promises intriguing wines with distinct varietal characteristics, with good structure and great ageing prospects.

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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