POGGIO AL TESORO
BOLGHERI · ITALIA

Cassiopea 2017

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	pH
12.5% Vol	5.5 g/l	2 g/l	18.8 g/l	3.25

The 2017 climatic conditions in Bolgheri reflect a changing global environment. Winter continued with good weather and slightly cooler temperatures than average, which protected against the proliferation of insects harmful to the vine. In the spring there was an early start to budding and fortunately, the spring frosts, which affected various Italian regions, did not impact the vegetation. Summer was sunny and breezy. Early July was characterised by relatively high humidity for the coastal area. The first heavy rainfall came in mid-September, but the days that followed were warm and bright. The prolonged drought helped us to fight against fungal and parasitic diseases. Irrigation management was complex and coordinated with the help of weather huts, equipped with sensors which detect soil humidity and evapotranspiration. But the human eye is forever irreplaceable: visual and manual inspection of leaf and grape turgidity indicated the best moment to provide the right amount of water, allowing us to keep the grapes firm and fresh, and maintain the protection of leaves with their chlorophyllin function.

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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