POGGIO AL TESORO
BOLGHERI · ITALIA

Cassiopea 2018

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	5,4 g/l	1,5 g/l	20,5 g/l	3.2

The 2018 harvest at Poggio al Tesoro began on August 27th and ended on October 3rd. A very rainy spring caused some concern for both the health and quality of the grapes. However, summer brought about important changes in the vineyards, with the constant presence of sun and wind. Thanks to agricultural actions to aid the aeration of the grapes (defoliation, rearranging the bunches, pinching out new shoots, thinning), we managed to obtain good quality grapes, even in a season like 2018 which was marked by frequent spring rainfall. During the last part of the harvest, when all the Cabernet Franc and Sauvignon grapes were still in the vineyards, temperatures dropped drastically, especially at night, and were accompanied by cool winds like the "Tramontana" and "Grecale". This kept the grapes dry and preserved them from being attacked by botrytis and various moulds. The Vermentino harvest took place at night to collect cooler bunches and avoid oxidation.

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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