



POGGIOALTESORO

BOLGHERI · ITALIA

Cassiopea 2018

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)



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 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 litheness 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.