



**POGGIOALTESORO**

BOLGHERI · ITALIA

# Cassiopea 2019

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
13% Vol	5,5 g/l	1,5 g/l	19,1 g/l	3.16



Autumn and the beginning of winter were marked by mild temperatures. The cold was never too harsh and only manifested between January and February. Rainfall, optimal in the springtime, was joined by sharp drops in temperature until the end of May, putting a strain on the vegetative recovery. The use of protective and stimulating elements to give the vine more energy, such as algae and natural substances, allowed us to confront this delicate period in the best possible way. Once the climatic conditions stabilised, flowering, fruit set, and veraison were satisfactory overall and well-balanced. They were helped by light rainfall, which arrived just at the moment when the vines began to show some water scarcity. August was characterised by cool nights and good daytime ventilation with some light rain showers. Temperatures rose again once the harvest began, but only for a few days: September gave us dry, breezy, and mild days, allowing us to consider 2019 one of the best vintages of the last 15 years.



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.

Società Agricola Tenuta Poggio al Tesoro s.r.l.  
Via Bolgherese 189/B – 57022 Bolgheri di Castagneto Carducci (Livorno)  
Tel. +39 0565 773051, P.I. e C.F. 01397920495, SDI 73JC40C  
www.poggioaltesoro.it, e-mail: info@poggioaltesoro.it