POGGIO AL TESORO
BOLGHERI · ITALIA

Cassiopea 2021

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
13,2% Vol	5,3 g/l	1,1 g/l	19,1 g/l	3.24

There was a long dry period in the Bolgheri area in 2021, which lasted from mid-May until the end of the harvest. Summer was mostly dry and windy, with warm but not excessively muggy temperatures. There were abundant water reserves, thanks to a rainy winter, which were useful for avoiding vine stress during the dry period. The harvest of white and red grapes destined for rosé began in the last week of August. Optimal climatic conditions allowed for the perfect ripening of the grapes, which were very healthy when harvested. At the beginning of September, we harvested the best plots of Vermentino, gradually continuing once the Syrah grapes were ripe and then on to Merlot, and lastly Cabernet, up to the last week of September. A significant temperature difference between night and day, especially at the beginning of September, protected the acidity of the grapes and helped to preserve aromatic components. Vinification brought forth expressive, refreshing whites and rosés, and fragrant, sapid reds rich with a polyphenolic component important for long ageing. We consider 2021 to be a very lovely vintage, and it is characterised by fresh and mineral wines that are also full-bodied with elegant tannins, wonderful aromas, and an excellent finish.

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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