



POGGIOALTESORO

BOLGHERI · ITALIA

Cassiopea 2022

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
13.00% Vol	5.70 g/l	0.6 g/l	19.3 g/l	3.15



It was a complex year from an agricultural point of view and required careful management. The constant extreme heat and the extended drought created many headaches for vineyard management. However, we managed to ensure the conditions for stable ripening with attention and determination.

Rainfall at the end of August contributed to the natural realignment of the core characteristics and made it possible to postpone the start of what seemed to be an early harvest; it took more than a month to harvest our grape varieties, honour their respective ripening periods, and bring everything to the cellar.

The grapes were healthy, with a good level of ripeness and excellent flavour. Fermentation of the grape must was within normal parameters. The first aromas in the cellar are fresh and fruity and in tastings, the wines are full and complex... we are very curious and still waiting for the final results, with great expectations!



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 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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