POGGIO AL TESORO
BOLGHERI · ITALIA

Cassiopea 2023

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
13.00% Vol	5.8 g/l	0.5 g/l	19.5 g/l	3.2

The 2023 vintage was a complex but at the same time very fascinating vintage. In our vineyards the vines followed a regular, if not excellent, trend.

There was a return to the harvest rhythms of the past, without the rush of having to chase the accelerated ripening caused by high temperatures.

The first months of the year were much milder than normal. With the end of April, however, everything changed. We had several disturbances that lasted until the beginning of June. It can be said that it was definitely a very rainy spring, with a summer that struggled to get started and which only definitively established itself in the last days of June. What arrived was a very hot summer which lasted until the second fortnight of August.

The rains at the end of the month were the winning weapon of this vintage and allowed us to achieve perfect ripeness and harvest the grapes at their maximum splendor. The 2023 harvest was enjoyed, breathed, in which the ripening of the different varieties followed one after the other at the right pace, seeing us busy for more than 40 days. The grapes brought to the cellar are healthy, lush, with a good concentration and with an adequate sugar level. We expect elegance, power and intense aromas.

The Bolgheri area has a fine tradition of producing rosé 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 rosé 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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