



POGGIOALTESORO

BOLGHERI • ITALIA

Il Seggio 2015

BOLGHERI ROSSO D.O.C.



grape varieties

Merlot 50%, Cabernet Sauvignon 20%, Cabernet Franc 20%, Petit Verdot 10%



vineyard location

Via Bolgherese, Cabernet Sauvignon (3.00 ha – 7.40 ac); Le Sondaie, Merlot, Cabernet Franc, Cabernet Sauvignon and Petit Verdot (12,00 ha – 29.65 ac)

altitude

Via Bolgherese 56 m (183 ft) a.s.l.; Le Sondaie 35 m (114 ft) a.s.l.

exposure

West - South/West

soil characteristic

Via Bolgherese: deep soils with coarse-grained red sand, gravelly, well drained with a layer of clay at 120 cm (46 inches) below the surface. Slightly sub-alkaline. Le Sondaie: clayey with well-drained sandy-silt and high concentrations of magnesium and iron.

training system

Spurred cordon

planting dates

20 years

density

Via Bolgherese 9.000 vines/ha; Le Sondaie: 7,936 vines/Ha (3,211 vines/ac)



vinification

Grapes are de-stemmed then soft pressed to partially rupture of the berries

fermentation

In temperature controlled stainless steel tanks

fermentation temperature

28/30°C (82/86°F)

length of fermentation

12 days

malolactic fermentation

Carried out naturally in barriques in November

ageing

15 months in 225 litres French oak barriques (30% new, 70% second use)



alcohol content

14.5% Vol.

total acidity

5.7 g/l

residual sugars

1.6 g/l

dry extract

31.6 g/l

free SO2

37 mg/l

total SO2

100 mg/l

pH

3.74



2015 is considered one of Bolgheri's greatest years. A significantly rainy winter allowed the vines to absorb water in the spring, leading to uniform and luxuriant budding that lasted until the beginning of June. The particularly favourable climatic conditions during the summer ensured regular development of all of the subsequent phenological phases, from fruit set to maturation. Considerable heat in July was mitigated by some providential storms; while a sunny and fairly windy August allowed the grapes to reach ideal phenolic ripeness. The harvest, which began on August 31st and ended on October 7th, was facilitated by numerous sunny days interspersed with sporadic rainfall. This is a memorable vintage with wines that boast good balance, great structure, and intense aromas.



Intense ruby red in color. The nose offers nice fresh and crunchy fruit, enriched with mineral and spicy notes. The palate is medium bodied with red berry notes. The tannins are elegant, silky, enveloping and very soft. The finish is precise, clean and lively.



Due to the bold characteristics of Il Seggio and its ability to embody and enhance the fresh Mediterranean profile of Bolgheri's terroir, it pairs effortlessly with a wide range of dishes such as grilled meats – especially Chianina beef – spit-roasts, ossobuco, charcuterie of wild boar, medium-matured and fully-matured pecorino cheese, and smoked ricotta. It is enhanced with pasta prepared with white meat ragout, pappardelle with hare, and creamed pumpkin risotto. It is great, if you dare – but served at a slightly lower temperature – with Livorno-style mullet, creamed baccalà and hearty fish soups.



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