



POGGIOALTESORO

BOLGHERI • ITALIA

Il Seggio 2017

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

5.4 g/l

residual sugars

1.9 g/l

dry extract

31 g/l

free SO2

35 mg/l

total SO2

88 mg/l

pH

3.56



The 2017 climatic conditions in Bolgheri reflect a changing global environment. Winter continued with good weather and slightly cooler temperatures than average, which protected against the proliferation of insects harmful to the vine. In the spring there was an early start to budding and fortunately, the spring frosts, which affected various Italian regions, did not impact the vegetation. Summer was sunny and breezy. Early July was characterised by relatively high humidity for the coastal area. The first heavy rainfall came in mid-September, but the days that followed were warm and bright. The prolonged drought helped us to fight against fungal and parasitic diseases. Irrigation management was complex and coordinated with the help of weather huts, equipped with sensors which detect soil humidity and evapotranspiration. But the human eye is forever irreplaceable: visual and manual inspection of leaf and grape turgidity indicated the best moment to provide the right amount of water, allowing us to keep the grapes firm and fresh, and maintain the protection of leaves with their chlorophyllin function.



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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