

# Il Seggio 2017 BOLGHERI ROSSO D.O.C.



### grape varieties

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



# vineyard location

altitude

Via Bolgherese, Cabernet Sauvignon (3.00 Via Bolgherese 56 m (183 ft) a.s.l.; Le ha – 7.40 ac); Le Sondraie, Merlot, Cabernet Franc, Cabernet Sauvignon and Petit Verdot (12,00 ha - 29.65 ac)

Sondraie 35 m (114 ft) a.s.l.

### exposure

### soil characteristic

West - South/West

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

IL SEGGIO

BOLGHER

## training system Spurred cordon

# planting dates

20 years

density

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



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

In temperature controlled stainless steel tanks

length of fermentation

fermentation temperature 28/30°C (82/86°F)

# 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	total acidity	residual sugars	dry extract	free SO2	total SO2	рН
14.5% Vol.	5.4 g/l	1.9 g/l	31 g/l	35 mg/l	88 mg/l	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 II 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 – spitroasts, 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 baccala🛽 and hearty fish soups. Società Agricola Tenuta Poggio al Tesoro s.r.l.