



POGGIOALTESORO

BOLGHERI • ITALIA

Il Seggio 2018

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

1,2 g/l

dry extract

33,4 g/l

pH

3.66



The 2018 harvest at Poggio al Tesoro began on August 27th and ended on October 3rd. A very rainy spring caused some concern for both the health and quality of the grapes. However, summer brought about important changes in the vineyards, with the constant presence of sun and wind. Thanks to agricultural actions to aid the aeration of the grapes (defoliation, rearranging the bunches, pinching out new shoots, thinning), we managed to obtain good quality grapes, even in a season like 2018 which was marked by frequent spring rainfall. During the last part of the harvest, when all the Cabernet Franc and Sauvignon grapes were still in the vineyards, temperatures dropped drastically, especially at night, and were accompanied by cool winds like the "Tramontana" and "Grecale". This kept the grapes dry and preserved them from being attacked by botrytis and various moulds. The Vermentino harvest took place at night to collect cooler bunches and avoid oxidation.



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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