



POGGIOALTESORO

BOLGHERI • ITALIA

Il Seggio 2019

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	total acidity	residual sugars	dry extract	free SO ₂
14,84% Vol	5,50 g/l	0,6 g/l	31,2 g/l	3.68



Autumn and the beginning of winter were marked by mild temperatures. The cold was never too harsh and only manifested between January and February. Rainfall, optimal in the springtime, was joined by sharp drops in temperature until the end of May, putting a strain on the vegetative recovery. The use of protective and stimulating elements to give the vine more energy, such as algae and natural substances, allowed us to confront this delicate period in the best possible way. Once the climatic conditions stabilised, flowering, fruit set, and veraison were satisfactory overall and well-balanced. They were helped by light rainfall, which arrived just at the moment when the vines began to show some water scarcity. August was characterised by cool nights and good daytime ventilation with some light rain showers. Temperatures rose again once the harvest began, but only for a few days: September gave us dry, breezy, and mild days, allowing us to consider 2019 one of the best vintages of the last 15 years.



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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