

Il Seggio 2019 BOLGHERI ROSSO D.O.C.



grape varieties

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



vineyard location

altitude

ha – 7.40 ac); Le Sondraie, Merlot, Cabernet Franc, Cabernet Sauvignon and Petit Verdot (12,00 ha - 29.65 ac)

Via Bolgherese, Cabernet Sauvignon (3.00 Via Bolgherese 56 m (183 ft) a.s.l.; Le 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.

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

fermentation temperature

28/30°C (82/86°F)

length of fermentation

malolactic fermentation

12 days

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 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 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.

