

Il Seggio 2020 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.

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 рΗ 3,70 14,5% Vol 5,40 g/l 0,8 g/l 32,1 g/l



Climatic conditions in Bolgheri were quite well-balanced. Apart from a few cold nights at the end of March when the temperature dropped below freezing, the rest of spring was beautiful and sunny with some rain at the right moments to ensure proper vegetative growth with uniform flowering and fruit set. There were very few rainy days in June, except for some rainfall during the first week which prevented the vines from experiencing water stress, something that should be avoided during this stage of ripening. Towards the end of August, summer temperatures gradually began to drop after some rainfall, making it possible to begin the harvest. September was sunny and warm with a wide range of temperatures, typical for the area, for the rest of the harvest.



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.

