



POGGIOALTESORO

BOLGHERI · ITALIA

Il Seggio 2021

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



There was a long dry period in the Bolgheri area in 2021, which lasted from mid-May until the end of the harvest. Summer was mostly dry and windy, with warm but not excessively muggy temperatures. There were abundant water reserves, thanks to a rainy winter, which were useful for avoiding vine stress during the dry period. The harvest of white and red grapes destined for rosé began in the last week of August. Optimal climatic conditions allowed for the perfect ripening of the grapes, which were very healthy when harvested. At the beginning of September, we harvested the best plots of Vermentino, gradually continuing once the Syrah grapes were ripe and then on to Merlot, and lastly Cabernet, up to the last week of September. A significant temperature difference between night and day, especially at the beginning of September, protected the acidity of the grapes and helped to preserve aromatic components. Vinification brought forth expressive, refreshing whites and rosés, and fragrant, sapid reds rich with a polyphenolic component important for long ageing. We consider 2021 to be a very lovely vintage, and it is characterised by fresh and mineral wines that are also full-bodied with elegant tannins, wonderful aromas, and an excellent finish.



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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