



POGGIOALTESORO

BOLGHERI • ITALIA

Il Seggio 2022

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
14.00%	5.40 g/l	1.00 g/l	32.3 g/l	3.60



It was a complex year from an agricultural point of view and required careful management. The constant extreme heat and the extended drought created many headaches for vineyard management. However, we managed to ensure the conditions for stable ripening with attention and determination.

Rainfall at the end of August contributed to the natural realignment of the core characteristics and made it possible to postpone the start of what seemed to be an early harvest; it took more than a month to harvest our grape varieties, honour their respective ripening periods, and bring everything to the cellar.

The grapes were healthy, with a good level of ripeness and excellent flavour. Fermentation of the grape must was within normal parameters. The first aromas in the cellar are fresh and fruity and in tastings, the wines are full and complex... we are very curious and still waiting for the final results, with great expectations!



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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