POGGIO AL TESORO
BOLGHERI · ITALIA

Mediterra 2006

TOSCANA I.G.T.



grape varieties
Syrah 40%, Merlot 30%, Cabernet Sauvignon 30%

vineyard location
Le Sondraie vineyard and Valle di Cerbaia vineyard

altitude
25 m a.s.l. (82 ft)

exposure
West

soil characteristic
Clay, well drained sandy silt, with high concentrations of magnesium and iron

training system
Spurred cordon and guyot

planting dates
16 years

density
7,936 vines/Ha (3,211 vines/ac)

harvest
Started on September 5th with Merlot grapes, followed by Syrah and ended with Cabernet Sauvignon on September 25th

vinification
De-stemming and then soft pressing of the grapes

fermentation
In temperature controlled stainless steel tanks

fermentation temperature
26/28°C (79/82°F)

length of fermentation
15 days

malolactic fermentation
In temperature controlled stainless steel tanks

ageing
Partly in steel and 8 months in second passage French oak barriques

alcohol content	total acidity	residual sugars	dry extract	pH
14,20 %vol	5,40 gr/lt	2,0 gr/lt	33,75 gr/lt	3,52

The 2006 vintage is one of the most important in Bolgheri. The weather throughout the seasons was very even and there was a warm and sunny spring after a rather harsh and rainy winter. However, a delay in the vine's budding was not averted by the warm spring. The vegetative development proceeded regularly, guaranteeing the formation of proper leaf coverage during the flowering period, which was slightly delayed in comparison to the average. The bud set was good, thanks to minimal rainfall in June and July, while the absence of water in August did not jeopardise optimal veraison. Fortunately, temperatures were never exceptionally high, which allowed for the conservation of water reserves which were necessary for optimal aromatic development and productive potential. The phenological phases followed one another with consistency during the summer. The harvest began towards the end of September and the grapes were perfectly healthy, well-concentrated, and had excellent aromatic maturation.

A blend characterized by a high percentage of Syrah, a strong and clear wine, with intense olfactory sensations of red fruit and spices, a soft and enveloping taste that moves, in a dynamic and lively way, between notes of red berries and sweet toasted notes, supported by a pleasant acidity that increases the drinkability.

An ideal pairing with various meat dishes, cold cuts and medium-matured cheeses, including Italian pecorino. It should be enjoyed slightly chilled, with seafood dishes such as mullet in tomato sauce, poached fish and Livorno-style salt cod.

Società Agricola Tenuta Poggio al Tesoro s.r.l.
Via Bolgherese 189/B – 57022 Bolgheri di Castagneto Carducci (Livorno)
Tel. +39 0565 773051, P.I. e C.F. 01397920495, SDI 73JC40C
www.poggioaltesoro.it, e-mail: info@poggioaltesoro.it