



**POGGIOALTESORO**

BOLGHERI · ITALIA

# Mediterra 2007

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**

Began on 5th September with Merlot, followed by Syrah and ending with Cabernet Sauvignon on 25th September

**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 g/l	2,0 g/l	33,75 g/l	3,52



2007 was a great year. An exceptionally mild winter was followed by a very long summer. The budding took place earlier than the seasonal average and the summer months were rather cool and dry with a wide temperature range between day and night. There was light rainfall towards the end of September and the grapes ripened uniformly thanks to a green harvest aimed at eliminating excess bunches. The subsequent defoliation before the harvest further contributed to achieving perfect 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.

