POGGIOALTESORO
BOLGHERI · ITALIA

Mediterra 2008

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 1st September with Merlot, followed by Syrah and ending with Cabernet Sauvignon on 21st 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
14,30 % vol	5,30 g/l	1,8 g/l	31,90 g/l	3,60

2008 was an excellent vintage, characterised by a mild spring and a rainy June which allowed the soil to store sufficient water reserves before a dry and breezy summer. Rainfall in mid-August prevented the grapes from overripening and they maintained a good acid content. The harvest took place in optimal climatic conditions, with hot, dry days and cool, breezy nights, which favoured ideal ripening indexes and maintained grape health, despite light rainfall that occurred towards the end of the harvest.

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.

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