



POGGIOALTESORO

BOLGHERI · ITALIA

Mediterra 2009

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 5st September with Merlot, followed by Syrah and ending with Cabernet Sauvignon on 25st 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	5,70 g/l	1,6 g/l	32,75 g/l	3,58



The winter of 2008/2009 was harsh and rainy. The rainfall accumulation meant there were sufficient water reserves for the summer. A hot spring without excessive temperature changes ensured uniform and regular budding, an important foundation for the entire vegetative phase. A very hot summer with little rainfall allowed the grapes to ripen in perfect health and quality.



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.

