POGGIOALTESORO
BOLGHERI · ITALIA

Mediterra 2011

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 the first week of September with Merlot followed by Syrah and ending with Cab Sauvignon the last week of 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	free SO2	total SO2	pH
14,30% Vol	5,70 g/l	1,80 g/l	32,00 g/l	95,00 mg/l	23,00 mg/l	3,52

2011 was a year to remember from a viticultural point of view because of peculiar climatic conditions: a mild spring, well-balanced rainfall in March/April, frequent rainfall in June/July, and a cool summer with pleasant daytime temperatures until almost mid-August. Despite a temperature increase during the second half of August, high-quality grapes were harvested in perfect health with very intense colours and aromas. The harvest began a few days early because of the hot, dry days. However, that did not compromise the phenolic ripening of the grapes and the subsequent temperature drop was ideal for maintaining aromas and acidity, fundamental to producing elegant, balanced, and classy wines.

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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