



POGGIOALTESORO

BOLGHERI · ITALIA

Mediterra 2012

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

First ten days 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
13,68% Vol	5,65 g/l	2,50 g/l	32,50 g/l	23,00 mg/l	70,00 mg/l	3,53



The 2012 vintage began with a cold and relatively rainy spring. Excessive rainfall can put even the most experienced winemaker in difficulty during the period when vegetative growth is rapid and important. Careful management of the vineyard allowed us to keep the quality of the grapes and the health of the vines intact. In this area, known for early crops, there was no shortage of spring frosts which contributed to lower production yields. Fortunately, the hot and dry summer did not bring scorching temperatures with it, as it would certainly have compromised the quality of the vines and the grapes. Accurate emergency irrigation made it possible to keep all the vineyards dynamic and make it to September without any water stress. A temperature drop and some light rainfall at the beginning of September perfected the vintage, resulting in fine and elegant 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.

