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.

Società Agricola Tenuta Poggio al Tesoro s.r.l.
Via Bolgherese 189/B – 57022 Bolgheri di Castagneto Carducci (Livorno)
Tel. +39 0565 773051, P.I. e C.F. 01397920495, SDI 73JC40C
www.poggioaltesoro.it, e-mail: info@poggioaltesoro.it