



POGGIOALTESORO

BOLGHERI · ITALIA

Mediterra 2013

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)



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
14.58% Vol	5.65 g/l	2.5 g/l	33.9 g/l	3.60



The 2013 vintage began with abundant rainfall in both winter and spring – useful for a good summer water reserve – followed by a mild and cool summer. Temperatures rose at the end of July and the sudden change in temperature between day and night allowed for uniform ripening. Mild days with pleasant daytime temperatures allowed us to harvest in September, without the bunches becoming overripe. Careful management of the vineyard allowed us to keep the health and quality of the grapes and vines intact. To maintain a vegetative-productive qualitative balance, a selection of the bunches was thinned out.



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.

