



**POGGIOALTESORO**

BOLGHERI · ITALIA

# Mediterra 2014

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**

13.5% Vol

**total acidity**

5.8 g/l

**residual sugars**

3.0 g/l

**dry extract**

31.4 g/l

**pH**

3.65



The 2014 vintage was characterised by a mild winter. Rainfall in January and February allowed for the accumulation of sufficient water reserves which were essential for spring budding. The first months of summer saw average temperatures and sunny days alternating with frequent thunderstorms, thus ensuring a slow and regular development. Significantly, a green harvest made it possible to regulate the vines' load by eliminating the abundant excess bunches. From the end of July, the rains gave way to the highest temperatures in August and September, allowing for the complete and uniform ripening of the grapes, also thanks to careful management of the leaf wall. The wines of this vintage have elegance and finesse which are rare for this area. It is a vintage that might surprise us.



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.

