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	total acidity	residual sugars	dry extract	pH
13.5% Vol	5.8 g/l	3.0 g/l	31.4 g/l	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.

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