



**POGGIOALTESORO**

BOLGHERI · ITALIA

# Mediterra 2015

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	free SO2	total SO2	pH
14.5% Vol.	5.5 g/l	2.8 g/l	30.5 g/l	35 mg/l	95 mg/l	3.7



2015 is considered one of Bolgheri's greatest years. A significantly rainy winter allowed the vines to absorb water in the spring, leading to uniform and luxuriant budding that lasted until the beginning of June. The particularly favourable climatic conditions during the summer ensured regular development of all of the subsequent phenological phases, from fruit set to maturation. Considerable heat in July was mitigated by some providential storms; while a sunny and fairly windy August allowed the grapes to reach ideal phenolic ripeness. The harvest, which began on August 31st and ended on October 7th, was facilitated by numerous sunny days interspersed with sporadic rainfall. This is a memorable vintage with wines that boast good balance, great structure, and intense aromas.



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.

