POGGIOALTESORO
BOLGHERI · ITALIA

Mediterra 2017

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% Vol.	5 g/l	2.5 g/l	31.2 g/l	36 mg/l	85 mg/l	3.57

The 2017 climatic conditions in Bolgheri reflect a changing global environment. Winter continued with good weather and slightly cooler temperatures than average, which protected against the proliferation of insects harmful to the vine. In the spring there was an early start to budding and fortunately, the spring frosts, which affected various Italian regions, did not impact the vegetation. Summer was sunny and breezy. Early July was characterised by relatively high humidity for the coastal area. The first heavy rainfall came in mid-September, but the days that followed were warm and bright. The prolonged drought helped us to fight against fungal and parasitic diseases. Irrigation management was complex and coordinated with the help of weather huts, equipped with sensors which detect soil humidity and evapotranspiration. But the human eye is forever irreplaceable: visual and manual inspection of leaf and grape turgidity indicated the best moment to provide the right amount of water, allowing us to keep the grapes firm and fresh, and maintain the protection of leaves with their chlorophyllin function.

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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