POGGIO AL TESORO
BOLGHERI · ITALIA

Mediterra 2018

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.	5.2 g/l	1.9 g/l	30.5 g/l	35 mg/l	88 mg/l	3.53

The 2018 harvest at Poggio al Tesoro began on August 27th and ended on October 3rd. A very rainy spring caused some concern for both the health and quality of the grapes. However, summer brought about important changes in the vineyards, with the constant presence of sun and wind. Thanks to agricultural actions to aid the aeration of the grapes (defoliation, rearranging the bunches, pinching out new shoots, thinning), we managed to obtain good quality grapes, even in a season like 2018 which was marked by frequent spring rainfall. During the last part of the harvest, when all the Cabernet Franc and Sauvignon grapes were still in the vineyards, temperatures dropped drastically, especially at night, and were accompanied by cool winds like the "Tramontana" and "Grecale". This kept the grapes dry and preserved them from being attacked by botrytis and various moulds. The Vermentino harvest took place at night to collect cooler bunches and avoid oxidation.

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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