POGGIO AL TESORO

BOLGHERI · ITALIA

Mediterra 2020

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
14% Vol	5,15 g/l	1,5 g/l	30,2 g/l	3.65

Climatic conditions in Bolgheri were quite well-balanced. Apart from a few cold nights at the end of March when the temperature dropped below freezing, the rest of spring was beautiful and sunny with some rain at the right moments to ensure proper vegetative growth with uniform flowering and fruit set. There were very few rainy days in June, except for some rainfall during the first week which prevented the vines from experiencing water stress, something that should be avoided during this stage of ripening. Towards the end of August, summer temperatures gradually began to drop after some rainfall, making it possible to begin the harvest. September was sunny and warm with a wide range of temperatures, typical for the area, for the rest of the harvest.

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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