POGGIO AL TESORO

BOLGHERI · ITALIA

Sondraia 2019

BOLGHERI SUPERIORE D.O.C.



grape varieties

Cabernet Sauvignon 65%, Merlot 25%, Cabernet Franc 10%

vineyard location

Via Bolgherese, Cabernet Sauvignon (3.00 ha – 7.40 ac); Le Sondraie, Merlot, Cabernet Franc and Cabernet Sauvignon (12,00 ha – 29.65 ac)

altitude

Via Bolgherese 56 m (183 ft) a.s.l.; Le Sondraie 35 m (114 ft) a.s.l.

exposure

West - South/West

soil characteristic

Via Bolgherese: deep soils with coarse-grained red sand, gravelly, well drained with a layer of clay at 120 cm (46 inches) below the surface. Slightly sub-alkaline. Le Sondraie: clayey with well-drained sandy-silt and high concentrations of magnesium and iron

training system

Spurred cordon

planting dates

22 years

density

Via Bolgherese 9,000-10,000 vines/Ha (3,642-4,046 vines/ac) Le Sondraie: 7,936 vines/Ha (3,211 vines/ac)

vinification

Grapes are de-stemmed then soft pressed to partially rupture of the berries

fermentation

In temperature controlled stainless steel tanks

fermentation temperature

28/30°C (82/86°F)

length of fermentation

12/15 days

malolactic fermentation

Carried out naturally in barriques in November

ageing

22 months in 225 litres French oak barriques (70% new, 30% second use)

alcohol content	total acidity	residual sugars	dry extract	pH
15% Vol	5,4 g/l	0,7 g/l	33,4 g/l	3.77

Autumn and the beginning of winter were marked by mild temperatures. The cold was never too harsh and only manifested between January and February. Rainfall, optimal in the springtime, was joined by sharp drops in temperature until the end of May, putting a strain on the vegetative recovery. The use of protective and stimulating elements to give the vine more energy, such as algae and natural substances, allowed us to confront this delicate period in the best possible way. Once the climatic conditions stabilised, flowering, fruit set, and veraison were satisfactory overall and well-balanced. They were helped by light rainfall, which arrived just at the moment when the vines began to show some water scarcity. August was characterised by cool nights and good daytime ventilation with some light rain showers. Temperatures rose again once the harvest began, but only for a few days: September gave us dry, breezy, and mild days, allowing us to consider 2019 one of the best vintages of the last 15 years.

After just a few vintages Sondraia has become a classic in the Bolgheri area, thanks to a style that seeks a powerful profile but with harmony and finesse. Perfectly ripe grapes and painstaking work in the cellar yield a wine with intense notes of fresh fruit and herbs which follow through on the palate, where the wine opens up with great class and silky smoothness.

A natural match with char-grilled meats, particularly beef, Sondraia is also recommended with kebabs, roasted veal, pork, lamb shank, ribs or ossobuco. It is enhanced when paired with smoked ricotta cheese, Parmigiano Reggiano and medium-matured sheep's milk cheeses.

Società Agricola Tenuta Poggio al Tesoro s.r.l.
Via Bolgherese 189/B – 57022 Bolgheri di Castagneto Carducci (Livorno)
Tel. +39 0565 773051, P.I. e C.F. 01397920495, SDI 73JC40C
www.poggioaltesoro.it, e-mail: info@poggioaltesoro.it