POGGIO AL TESORO

BOLGHERI · ITALIA

Sondraia 2020

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 %	5.7 g/l	0.7 g/l	34 g/l	3.75

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.

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.

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