POGGIO AL TESORO
BOLGHERI · ITALIA

Sondraia 2021

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
14.00%	5.5 g/l	1.00 g/l	32.3 g/l	3.60

There was a long dry period in the Bolgheri area in 2021, which lasted from mid-May until the end of the harvest. Summer was mostly dry and windy, with warm but not excessively muggy temperatures. There were abundant water reserves, thanks to a rainy winter, which were useful for avoiding vine stress during the dry period. The harvest of white and red grapes destined for rosé began in the last week of August. Optimal climatic conditions allowed for the perfect ripening of the grapes, which were very healthy when harvested. At the beginning of September, we harvested the best plots of Vermentino, gradually continuing once the Syrah grapes were ripe and then on to Merlot, and lastly Cabernet, up to the last week of September. A significant temperature difference between night and day, especially at the beginning of September, protected the acidity of the grapes and helped to preserve aromatic components. Vinification brought forth expressive, refreshing whites and rosés, and fragrant, sapid reds rich with a polyphenolic component important for long ageing. We consider 2021 to be a very lovely vintage, and it is characterised by fresh and mineral wines that are also full-bodied with elegant tannins, wonderful aromas, and an excellent finish.

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