POGGIO AL TESORO
BOLGHERI · ITALIA

Teos 2014

PETIT MANSENG TOSCANA I.G.T. PASSITO

grape varieties
Petit Manseng 100%

vineyard location
Le Sondraie vineyard

altitude
25 m (82 ft) a.s.l.

exposure
West

soil characteristic
Deep, with sand, gravel and clay

training system
Spurred cordon

planting dates
11 years

density
7,936 vines/Ha (3,211 vines/ac)

yeld
58 hl/Ha (22.5 hl/ac)



harvest
4 kg of grapes per crate. The appassimento process lasts about 1 month. Manual harvesting is carried out in early September and the grapes are laid out in crates for appassimento.

vinification
Soft pressing of whole grapes and cold maceration for 1 night prior to fermentation

fermentation
In french oak tonneaux at a controlled temperature

fermentation temperature
16/18°C (61/64°F)

length of fermentation
40 days

ageing
In barriques for about 12 months

alcohol content	total acidity	residual sugars	dry extract	total SO2	pH
12.50% Vol	7.1 g/l	170.00 g/l	40 g/l	140 mg/l	3.5

The 2014 vintage was characterised by a mild winter. Rainfall in January and February allowed for the accumulation of sufficient water reserves which were essential for spring budding. The first months of summer saw average temperatures and sunny days alternating with frequent thunderstorms, thus ensuring a slow and regular development. Significantly, a green harvest made it possible to regulate the vines' load by eliminating the abundant excess bunches. From the end of July, the rains gave way to the highest temperatures in August and September, allowing for the complete and uniform ripening of the grapes, also thanks to careful management of the leaf wall. The wines of this vintage have elegance and finesse which are rare for this area. It is a vintage that might surprise us.

As warm and reassuring as a walk amongst the vine rows at Poggio al Tesoro, and as sunny and dry as the breeze that blows through them in August, this evocative wine is woven through with the scents that characterize this land of wild herbs and sea. The palate is never excessively sweet and is refreshed by a vein of acidity and aromatic nuances of caramel and liquorice. The wine thus retains harmony and lightness, leading to a dry finale that eagerly invites a further sip.

Teos, the wine with an important and evocative name, requires pairings that, in addition to the classic combinations with great dessert wines, are refined enough to exalt its characteristics, such as white chocolate delight and exotic fruit or chamomile ice cream with mango sauce. Daringly successful pairings can be made with a whole range of fresh herbed cheeses. The Chef at Villa Della Torre Allegrini regards it as a fine meditation wine and recommends pairing it at the end of a meal with the traditional crumbly almond cake called sbrisolona.

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