POGGIO AL TESORO
BOLGHERI · ITALIA

Teos 2015

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	free SO2	total SO2	pH
12.50% Vol.	7.0 g/l	150.00 g/l	38 g/l	30 mg/l	140 mg/l	3.4

2015 is considered one of Bolgheri's greatest years. A significantly rainy winter allowed the vines to absorb water in the spring, leading to uniform and luxuriant budding that lasted until the beginning of June. The particularly favourable climatic conditions during the summer ensured regular development of all of the subsequent phenological phases, from fruit set to maturation. Considerable heat in July was mitigated by some providential storms; while a sunny and fairly windy August allowed the grapes to reach ideal phenolic ripeness. The harvest, which began on August 31st and ended on October 7th, was facilitated by numerous sunny days interspersed with sporadic rainfall. This is a memorable vintage with wines that boast good balance, great structure, and intense aromas.

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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