



REGION: Tuscany

AREA: Bolgheri, Castagneto Carducci, Livorno

VINEYARD LOCATION: Cabernet Sauvignon from Via Bolgherese Vineyard; Merlot, Cabernet Franc, Cabernet Sauvignon, and Petit Verdot from the Le Sondaie Vineyard

ALTITUDE: Via Bolgherese 56 m a.s.l. (183 feet); Le Sondaie 25 m a.s.l. (114 feet)

EXPOSURE: West - South/West

SOIL CHARACTERISTICS: Via Bolgherese: Deep, with coarse red sands, rich in the skeleton, well-drained, and with a clay layer at 1.20 meters depth; Slightly sub-alkaline. Le Sondaie: Clayey, with loose well-drained sands, characterised by a high presence of magnesium and iron

TRAINING SYSTEM: Spurred Cordon

AVERAGE AGE OF VINES: 22 years

DENSITY OF THE VINEYARDS: Via Bolgherese 9,000 vines/Ha - 3,642 vines/ac
 Le Sondaie: 7,936 vines/Ha 3,211 vines/ac

HARVEST: Hand harvest in small 5-7 kg crates; Hand selection on a sorting table before and after destemming

VINIFICATION: Fermentation and Maceration: In stainless steel at controlled temperature

FERMENTATION TEMPERATURE: 25/28°C (82/86°F)

FERMENTATION LENGTH: 20/25 days

MALOLACTIC FERMENTATION: Naturally aged in barriques at a temperature of 20°C in November

AGEING: Aged 14 months in 225-liter French oak barriques (30% new and 70% second passage). 6 months of bottle ageing

ALCOHOL DEGREE: 14% Vol | **TOTAL ACIDITY:** 5,5 g/l | **RESIDUAL SUGAR:** 1,0 g/l | **DRY EXTRACT:** 31,2 g/l | **PH:** 3,60

NOTES OF THE VINTAGE: The 2023 vintage was a complex but at the same time very fascinating vintage. In our vineyards, the vines followed a regular, if not excellent, trend. There was a return to the harvest rhythms of the past, without the rush of having to chase the accelerated ripening caused by high temperatures. The first months of the year were much milder than normal. At the end of April, however, everything changed. We had several disturbances that lasted until the beginning of June. It can be said that it was a very rainy spring, with a summer that struggled to get started and which only definitively established itself in the last days of June. What arrived was a very hot summer which lasted until the second fortnight of August. The rains at the end of the month were the winning weapon of this vintage and allowed us to achieve perfect ripeness and harvest the grapes at their maximum splendour. The 2023 harvest was enjoyed, and breathed, in which the ripening of the different varieties followed one after the other at the right pace, seeing us busy for more than 40 days. The grapes brought to the cellar are healthy, lush, with a good concentration, and with an adequate sugar level. We expect elegance, power, and intense aromas.

TASTING NOTES: Il Seggio presents itself with an intense ruby red colour. The wine has a classic bouquet of plum, cocoa and tobacco, with a mineral note at the centre of a sip of extraordinary dynamism, fresh with an appealing flavour. The tannins are silky and enveloping; the finish is precise, clean, and juicy.

SERVICE: Serve at 16/18° C (60/64°F) and uncork one hour before drinking.

FORMAT: 375 ml - 750 ml - 1500 ml - 3000 ml

WINE SPECTATOR
7 TIMES

90+

WINE ENTHUSIAST
5 TIMES

90+

ROBERT PARKER
4 TIMES

90+

JAMES SUCKLING
7 TIMES

93+

DECANTER
5 TIMES

90+

FALSTAFF
6 TIMES

91+