

Poggio al Tesoro,  
`Pagus Camilla` Vermentino 2016  
Bolgheri, Tuscany, Italy



Grape Varieties	<b>100% Vermentino</b>
Winemaker	<b>Lorenzo Fortini</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>2.5g/L</b>
Acidity	<b>5.75g/L</b>
Wine pH	<b>3.2</b>

## PRODUCER

Poggio al Tesoro is a 70 hectare property in Bolgheri acquired in 2002 by the Allegrini family. The first vineyard they bought, Le Sondraie, is next door to Ornellaia and was previously rented by them. It is 50 hectares in size and is planted with Merlot, Cabernet Franc, Cabernet Sauvignon and a small amount of Vermentino.

## VINEYARDS

Grapes for the Pagus Camilla Vermentino are grown in proximity to the river Camilla within the 'Le Sondraie' vineyard which covers seven hectares at an altitude of 25 metres above sea level. This part of the vineyard faces west, and its deep sandy soil is rich in iron and has gravel and clay layers. Vines are trained with the Guyot system at 7,936 plants per hectare.

## VINTAGE

Another vintage to remember, the 2016 harvest has been defined by many as one of the earliest on record in Bolgheri. After a rather mild winter, albeit with heavy rainfall, the spring months enjoyed regular rainfall that fostered uniform bud development. The summer months were dry and breezy with some rain showers in early September and the pre-harvest period saw wide variations in day-night temperatures which encouraged phenolic and aromatic ripening while maintaining acidity levels. The resulting grapes were harvested in perfect health. Vintage 2016 promises intriguing wines with marked varietal personality, good structure and great ageing potential.

## VINIFICATION

The grapes were hand harvested in September and sorted on arrival at the winery. The whole bunches were cooled before being gently pressed, the start of fermentation characterised by maceration on skins, before the must was separated and fermented in temperature-controlled stainless steel tanks at 14°C for 25 days. The wine remained in tank on fine lees with regular bâtonnage for nine months until bottling in June, and was then stored in bottle for a few months prior to release.

## TASTING NOTES

This radiant straw yellow wine impresses with intense aromas of Mediterranean herbs, meadow flowers and citrus notes. On the palate, it is full-bodied with refreshing acidity, a satisfying savouriness and minerality on the finish.