

Poggio al Tesoro,  
**`W Dedicato a Walter` Cabernet Franc 2015**  
Bolgheri, Tuscany, Italy



Grape Varieties	<b>100% Cabernet Franc</b>
Winemaker	<b>Lorenzo Fortini</b>
Closure	<b>Natural Cork</b>
ABV	<b>15%</b>
Residual Sugar	<b>1.5g/L</b>
Acidity	<b>5.9g/L</b>
Wine pH	<b>3.7</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 Sondaie, 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

This wine is produced from just two rows of vines covering three hectares in the Via Bolgherese vineyard. The vineyard faces west/south-west, situated just 56 metres above sea level, with coarse red sandstone and clay soil. The 24-year-old vines are spur-cordon trained, planted at 9,000 vines per hectare. The wine is named after Walter Allegrini, the late brother of Marilisa and Franco.

## VINTAGE

2015 may be considered one of Bolgheri's great vintages. The very wet winter enabled the vines to access considerable deep-seated water reserves during the spring, producing luxurious budding and flowering which lasted until the beginning of June. The particularly favourable climate during the summer ensured that all subsequent phenological stages, from fruit set to maturity, developed evenly. The hot temperatures in July were mitigated by some timely thunderstorms, while a sunny and quite breezy August allowed the grapes to reach perfect ripeness. Harvest, which began on 31st August and ended on 7th October, was facilitated by numerous sunny days, with some sporadic rainfall. 2015 promises to be a memorable vintage with wines showing balance, great structure and intense aromas.

## VINIFICATION

After de-stemming and soft pressing with partial rupture of the berries, fermentation took place in temperature controlled stainless steel tanks at 28-30°C for 15 days. Malolactic fermentation occurred naturally in barriques at 22°C during the month of November. The wine was aged in 100% new French barriques for 24 months before bottling.

## TASTING NOTES

A rich, dark wine, with a nose of black-berried fruit, pepper and hints of eucalyptus. The palate is impressive with an imposing structure, making it both powerful and refined.