

Poggio al Tesoro,
`Sondraia` Bolgheri Superiore 2015
Bolgheri Superiore, Tuscany, Italy



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

Most of the Cabernet Sauvignon fruit for this blend was sourced from the three hectare Via Bolgherese vineyard situated at 56 metres above sea level. Composed of coarse red sand, the soils are rich in gravel, well drained and have a clay layer at a depth of 120 centimetres. The planting density is 9,000 vines per hectare. Merlot, Cabernet Franc and the remaining Cabernet Sauvignon was sourced from the 12 hectare Le Sondraie vineyard situated 35 metres above sea level. These soils are free draining, a mixture of clay and sandy silt, with high levels of magnesium and iron. With a density of 7,500 vines per hectare, the vines are cordon trained and spur pruned. The vines have an average age of 17 years.

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, which promoted 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 a perfect phenolic ripeness. The harvest, which began on 31st August and ended on 7th October, was facilitated by numerous sunny days, interspersed with sporadic rainfall. 2015 promises to be a memorable vintage with wines exhibiting balance, great structure and intense aromas.

VINIFICATION

After destemming and soft pressing, fermentation took place in temperature-controlled stainless steel tanks at 28-30°C for 12 days. The cap underwent frequent 'délestage' or rack and return, as well as punching down to extract good colour and ripe tannins. The wine was then aged in 50% new and 50% second-use French barriques for 18 months. It was released after nine months in bottle.

TASTING NOTES

Sondraia has quickly become a classic in the Bolgheri area. Perfectly ripe grapes and painstaking work in the cellar yield a wine with intense notes of fresh fruit and herbs which follow through on the palate, where the wine opens up with great class and silky smoothness.

Grape Varieties **65% Cabernet Sauvignon**
 25% Merlot
 10% Cabernet Franc

Winemaker **Lorenzo Fortini**

Closure **Natural Cork**

ABV **14.5%**

Residual Sugar **1.9g/L**

Acidity **6g/L**

Wine pH **3.67**