

## `Il Seggio` Bolgheri 2016

Bolgheri, Tuscany, Italy



Grape Varieties	<b>50% Merlot</b>
	<b>20% Cabernet Franc</b>
	<b>20% Cabernet Sauvignon</b>
	<b>10% Petit Verdot</b>

Winemaker	<b>Lorenzo Fortini</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>1.6g/L</b>
Acidity	<b>5.9g/L</b>
Wine pH	<b>3.65</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

'Seggio' is the name of the creek that runs through Bolgheri - its course from above is represented on the label. This wine is produced from different plots of vineyards in the Poggio al Tesoro estate. The Cabernet Sauvignon is grown in the Via Bolgherese vineyards, at 56 metres above sea level. Here soils are deep, with coarse-grained red sand, that is gravelly and well-drained with a layer of clay four feet below the surface. The other varieties are grown in the Le Sondaie vineyard 35 metres above sea level where the soils are clayey with well-drained sandy silt and high concentrations of magnesium and iron.

### VINTAGE

Another vintage to remember, 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

Following destemming and gentle pressing to partially rupture the berries, fermentation took place over 12 days in temperature controlled stainless steel tanks at 28-30°C. The wine was then aged for 15 months in 225 litre French oak barrique from Allier (30% new, 70% second fill) during which time malolactic fermentation occurred naturally.

### TASTING NOTES

This wine is intense ruby red in colour with aromas of fresh crunchy red berries and dark fruit nuances enriched with layers of tobacco and spice. The fruit follows onto the complex palate that combines elegant silky tannins and a lively clean finish.