

Poggio al Tesoro,  
`Pagus Camilla` Vermentino 2017  
Bolgheri, Tuscany, Italy



Grape Varieties	<b>100% Vermentino</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>1.5g/L</b>
Acidity	<b>6g/L</b>
Wine pH	<b>3.2</b>
Bottle Sizes	<b>75cl</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

Winter weather was good, with very little rain and slightly lower than usual average temperatures that helped to fight insect infestations that can damage the vines. Spring was marked by early bud burst, while summer picked up on the trend in spring, with sunny days and constant breezes. Early July was marked by relatively elevated humidity for the coastal area. The first significant rainfall occurred in mid-September, followed again by warm, bright days. The prolonged drought helped fighting both fungal and parasitic diseases. Irrigation management was complex, coordinated with the help of mini weather stations equipped with sensors capable of detecting soil moisture and the release of vapour. But as always, human observation was invaluable: visual and manual monitoring of swelling in the leaves and grapes prompted timely interventions with exactly the right amount of water, to keep the grapes fresh and the leaf canopy actively engaged in photosynthesis.

## VINIFICATION

Soft pressing of previously cooled grapes, whilst the start of fermentation is characterized by maceration on the skins at a controlled temperature. Only after this phase the must is separated and fermented in stainless steel (70%) and terracotta amphorae (30%) at low temperatures.

## TASTING NOTES

Pagus Camilla will surprise you with its bluster of fresh aromas and sea breeze, and fragrances that, caressing the fruit, also recall Mediterranean scrub, meadow flowers and spices, in a continuous spiral of change and rediscovery. On the palate it has a full body, with refreshing acidity. Complexity and richness will increase as the wine ages, making it new and unpredictable for many years to come.