

`Il Seggio` Bolgheri 2017

Bolgheri, Tuscany, Italy



Grape Varieties	50% Merlot
	20% Cabernet Franc
	20% Cabernet Sauvignon
	10% Petit Verdot

Winemaker	Lorenzo Fortini
Closure	Natural Cork
ABV	14.5%
Residual Sugar	1.9g/L
Acidity	5.4g/L
Wine pH	3.56

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

Throughout the winter the weather was good, with very little rain and slightly lower than usual average temperatures that helped to combat insect infestations that can damage the vines. Spring was marked by early bud burst, while the frosts that hit various Italian regions did not adversely affect the vegetation in Montalcino. The 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 Poggio Al Tesoro combat both fungal and parasitic diseases. Irrigation management was more 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, enabling them to keep the grapes fresh and well-toned, and the leaf canopy actively engaged in photosynthesis.

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.

AWARDS

Decanter World Wine Awards 2020, Gold
Sommelier Wine Awards 2020, Gold