

Poggio al Tesoro,
`Pagus Camilla` Vermentino 2018
Bolgheri, Tuscany, Italy



Grape Varieties	70% Vermentino 30% Petit Manseng
Winemaker	Christian Coco
Closure	Natural Cork
ABV	14%
Residual Sugar	1.3g/L
Acidity	5.86g/L
Wine pH	3.25
Bottle Sizes	75cl
Notes	Vegetarian, Vegan, Practising Organic

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

The 2018 season began with a wet spring which caused some concern for both health and quantity of grapes. The summer, however, brought major improvements to the vineyards, with constant sunny and breezy weather. This improvement in weather, alongside extra vineyard management, the fruit at harvest was of very high quality despite the challenges.

VINIFICATION

The grapes were cooled and gently pressed before being macerated on the skins where fermentation is allowed to begin. The must is then separated and fully fermented in stainless steel (70%) terracotta amphore (30%) at 14°C for 25 days. The wine was aged on the fine lees in the fermentation vessels with regular battonage until the following June.

TASTING NOTES

On the nose, Pagus Camilla is fresh with notes of sea salt, meadow flowers, spices and citrus. The palate is warm and full, with a bright acidity providing a satisfying mouthfeel.