

Poggio al Tesoro,
`Sondraia` Bolgheri Superiore 2019
Bolgheri Superiore, Tuscany, Italy



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

Winemaker	Christian Coco
Closure	Natural Cork
ABV	15%
Residual Sugar	0.6g/L
Acidity	5.55g/L
Wine pH	3.65
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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 were 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 7,936 vines per hectare, the vines are cordon trained and spur pruned. The vines have an average age of 21 years.

VINTAGE

Autumn and early winter were marked by mild temperatures. The cold weather arrived in January and sharp drops in temperature were seen until May, alongside ideal amounts of rainfall. These long lasting cold temperatures caused some strain on vegetative growth, but careful work in the vineyard enabled the vines to cope throughout this delicate period. Flowering, fruit set, and veraison were balanced overall, helped by light rainfall during the hot summer months. Cool nights and good daytime breezes allowed for perfect ripening. The excellent harvest conditions developed one of the best vintages in 15 years.

VINIFICATION

After destemming and soft pressing to partially rupture the berries, fermentation took place in temperature-controlled stainless steel tanks at 28-30°C for 12-15 days. The wine was transferred to French oak barriques (70% new, 30% second-use) for ageing, during which time malolactic fermentation occurred naturally. After 22 months in barrique and a further nine months in bottle, the wine was released.

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 fresh dark fruit notes complemented by smoky tobacco, herbs and sweet spices. These characteristics follow on to the palate which is silky smooth and profoundly elegant.