

Poggio al Tesoro,  
`W Dedicato a Walter` Cabernet Franc 2018  
Bolgheri, Tuscany, Italy



Grape Varieties	<b>100% Cabernet Franc</b>
Winemaker	<b>Lorenzo Fortini</b>
Closure	<b>Natural Cork</b>
ABV	<b>15%</b>
Residual Sugar	<b>1.2g/L</b>
Acidity	<b>5.97g/L</b>
Wine pH	<b>3.5</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</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

This wine is produced from just two rows of vines covering three hectares in the single vineyard "Soprastrada" in the prestigious Via Bolgherese. The vineyard faces west/south-west, situated just 56 metres above sea level, with coarse red sandstone and a layer of deep compact clay, rich in minerals. The vines planted in 1994 are spur-cordon trained, planted at 9,000 vines per hectare. The wine is named after Walter Allegrini, the late brother of Marilisa and Franco.

## VINTAGE

A rather wet spring had caused concern but the summer brought some major improvements with constant sunny and breezy weather. Vineyard practices fostering aeration of the grapes (leaf thinning, re-arrangement of the bunches, removal of aerial shoots, bunch thinning) meant they could achieve high quality in a vintage such as 2018, characterised by frequent spring showers. Harvest started on the 27th August until the 3rd October. During the last phase of the harvest, when all the Cabernet Franc and Sauvignon grapes had still not been harvested, temperatures fell drastically especially at night and were accompanied by cold northerly and north-easterly winds which enabled the grapes to remain dry and preserved them from rot.

## VINIFICATION

After de-stemming and soft pressing to partially break the berries, fermentation took place in temperature controlled stainless steel tanks at 28-30°C for 15 days with a further 25-30 days skin contact. Malolactic fermentation occurred naturally in barriques at 22°C during the month of November. The wine was aged in 100% new French oak barriques for 24 months before bottling.

## TASTING NOTES

A rich, dark wine, with a nose of black-berried fruit, black pepper and balsamic hints of eucalyptus. The palate is rich and imposing with integrated velvety tannins, making it both powerful and refined.