

Poggio al Tesoro,  
`Sondraia` Bianco 2020  
Bolgheri Superiore, Tuscany, Italy



Grape Varieties	<b>100% Viognier</b>
Winemaker	<b>Poggio al Tesoro</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.8g/L</b>
Acidity	<b>5.25g/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

The fruit for this wine was sourced from the 12 hectare Le Sondraie vineyard situated 25 metres above sea level in the "Soprastrada" area of Bolgheri in the village of Castagneto Carducci. Here soils are free draining, a mixture of clay and sandy silt, with high levels of magnesium and iron. With a density of 8,000 vines per hectare, the vines are Guyot trained and have an average age of 13 years.

## VINTAGE

The seasonal development of the 2020 vintage in Bolgheri was quite well-balanced, apart from a few cold nights at the end of March when the temperature dropped below zero. The rest of spring was beautiful and sunny with some rain at the right times, thereby guaranteeing correct vegetative development with uniform flowering and fruit set. The month of June saw very few rainy days, except for some rainfall during the first week which protected the vines from drought stress, something that must be avoided during the ripening phase. Towards the end of August, the summer temperatures gradually began to drop, making it possible to continue the harvest. A sunny, warm September with marked differences in day- and night-time temperatures – typical of the area – accompanied us for the rest of the harvest.

## VINIFICATION

Grapes were harvested during the night to preserve the freshness and acidity levels. Once at the winery, the grapes are cooled before undergoing soft pressing. Fermentation took place with skin contact in temperature-controlled stainless-steel tanks at 14-16 °C for 12 days. Towards the end of the fermentation process the wine is moved to complete the fermentation in stainless-steel vats, terracotta amphorae and French oak barrels. No Malolactic fermentation occurred. The wine is then aged in French oak barrels (30%), amphora (20%) and stainless steel vats (50%) on fine lees with battonage until August of the following year. At the end of the ageing process the wine is blended in stainless steel tanks, where it rests for a few months before bottling. The wine is then aged in bottle for another 12 months before release.

## TASTING NOTES

This 100% Viognier is round, intense and smooth. With a golden yellow colour, it reveals a captivating aromatic profile, characterized by delicate floral hints followed by stronger citrus notes such as orange peel and essential oils. On the palate, it reveals its important texture, with sweet tannins well present, supporting a pleasant acidity that results in a persistent finish of great elegance.