

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



Winemaker	Christian Coco
Closure	Natural Cork
ABV	15%
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

The 2020 vintage began with a mild winter and spring. Although the temperature briefly fell to below zero at the end of March, the rest of the spring saw sun and average levels of rainfall. This encouraged uniform flowering and fruit set. During the ripening season in June, there were brief showers which prevented drought stress, and towards the end of August, temperatures dropped and created optimal harvest conditions.

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.