

Poggio al Tesoro,
`W Dedicato a Walter` Cabernet Franc 2019
Bolgheri, Tuscany, Italy



Grape Varieties	100% Cabernet Franc
Winemaker	Christian Coco
Closure	Natural Cork
ABV	15%
Residual Sugar	0.9g/L
Acidity	5.65g/L
Wine pH	3.6
Notes	Vegetarian, Practising Organic, 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 Sondaie, 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

The autumn and winter of the 2019 vintage were marked by mild weather conditions, with relatively cold temperatures between January and February. Rainfall episodes and a sharp drop in temperature until the end of May put a strain on the vegetative growth; however, the flowering and fruit set were satisfactory and well-balanced overall, helped by a light rainfall that came just as the vine was beginning to show signs of water shortage. August was characterized by cool nights, good daytime breezes, and some light showers. By harvest time, the temperatures had risen, but only for a few days. September was marked by dry, breezy, mild days, which allows us to consider 2019 one of the best vintages in the last 15 years.

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.