



Grape Varieties	50% Merlot 20% Cabernet Franc 20% Cabernet Sauvignon 10% Petit Verdot
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Winemaker	Christian Coco
Closure	Natural Cork
ABV	14.5%
Residual Sugar	1.2g/L
Acidity	5.45g/L
Wine pH	3.61
Bottle Sizes	75cl
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 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

'Seggio' is the name of the creek that runs through Bolgheri - its course from above is represented on the label. This wine is produced from different plots of vineyards in the Poggio al Tesoro estate. The Cabernet Sauvignon is grown in the Via Bolgherese vineyards, at 56 metres above sea level. Here soils are deep, with coarse-grained red sand, that is gravelly and well-drained with a layer of clay four feet below the surface. The other varieties are grown in Le Sondraie vineyard 35 metres above sea level where soils are clayey with well-drained sandy silt and high concentrations of magnesium and iron.

VINTAGE

The Bolgheri area experienced a long, dry period in 2021 from mid-May until the end of the harvest. The summer was dry, breezy, and warm but not excessively hot. Thanks to the abundant rains during the winter, good water reserves were built up, which helped prevent stress on the vines. The variation in temperature between day and night, especially at the beginning of September, enabled the grapes to maintain acidity and helped to preserve their aromatic components. We can consider 2021 a good vintage, characterized by wines that are fresh and mineral and simultaneously full-bodied with elegant tannins and excellent persistence.

VINIFICATION

Following destemming and gentle pressing, fermentation took place for 20/25 days in temperature controlled stainless-steel tanks at 28-30°C. The wine was then aged for 15 months in 225 litre French oak barriques from Allier (30% new, 70% second fill) during which malolactic fermentation occurred naturally.

TASTING NOTES

This wine is intense ruby red in colour with aromas of fresh red berries and dark fruit nuances enriched with mineral and spicy layers. The red fruit characters follows onto the complex palate that combines elegant silky tannins and a lively clean finish.