

Poggio al Tesoro,  
`Sondraia` Bianco 2021  
Bolgheri Superiore, Tuscany, Italy



Grape Varieties	<b>100% Viognier</b>
Winemaker	<b>Christian Coco</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.6g/L</b>
Acidity	<b>5.25g/L</b>
Wine pH	<b>3.34</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Organic, 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

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 Bolgheri area experienced a long, dry period in 2021 from mid-May to 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, fragrance, and aroma.

## 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 (30%) and stainless steel vats (40%) 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 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.