Poggio al Tesoro,

`Sondraia` Bolgheri Superiore 2021

Bolgheri Superiore, Tuscany, Italy

Grape Varieties	**65% Cabernet Sauvignon** **25% Merlot** **10% Cabernet Franc**
Winemaker	**Christian Coco**
Closure	**Natural Cork**
ABV	**15%**
Residual Sugar	**1g/L**
Acidity	**5.75g/L**
Wine pH	**3.63**
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

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 2021 vintage in Bolgheri was marked by a long dry spell from mid-May through the end of harvest. Despite the dry and breezy summer, the season remained warm without excessive humidity, and abundant winter rainfall ensured sufficient water reserves to prevent vine stress. Ideal weather conditions supported perfect ripening and exceptionally healthy fruit. A marked diurnal temperature variation in early September helped retain acidity and enhance aromatic complexity. Vinification produced fragrant, sapid reds with a strong polyphenolic structure suited for long aging. The resulting wines are fresh and mineral-driven yet full -bodied, with elegant tannins, expressive aromas, and a long, refined finish. The 2021 vintage is considered outstanding for both quality and aging potential.

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.