

Poggio al Tesoro,
`Cassiopea` Bolgheri Rosato 2023
Bolgheri, Tuscany, Italy



Grape Varieties	70% Cabernet Franc 30% Merlot
Winemaker	Christian Coco
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	0.9g/L
Acidity	5.9g/L
Wine pH	3.2
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

The grapes for this wine were sourced from the 5-hectare, west-facing Le Sondraie vineyard, situated 25 metres above sea level. Soils here are deep and free draining, consisting of a mixture of clay and sandy silt with a high presence of magnesium and iron. Planting density is almost 8000 vines per hectare and the 14-year-old vines are trained using the Guyot system and spur pruned. Yields average around 63 hectolitres per hectare.

VINTAGE

The 2023 vintage was complex but fascinating. The vines followed a regular, if not excellent, trend in the vineyards. There was a return to the harvest rhythms of the past, without the need to accelerate the ripening process due to high temperatures. The first months of the year were milder than usual, but the spring saw many rain episodes. The summer started properly only at the end of June, characterised by very hot days that lasted well into the second week of August when the rain came back, allowing for the perfect ripeness of the grapes which arrived at the winery showing a fantastic flavour concentration and moderate sugar levels, the perfect combination for an elegant and powerful wine.

VINIFICATION

Whole bunches were gently pressed and fermented in stainless-steel tanks at controlled temperatures of 14°C to 16°C, for around 20 to 25 days. No malolactic fermentation was allowed to take place, and the wine remained in stainless-steel tanks on the fine lees until bottling, to add texture and complexity. The wine was then aged for a further month in bottle prior to release.

TASTING NOTES

Cassiopea is salmon-pink in colour with a fresh, lively perfume of fragrant spices and woodland berries. Its distinctive aroma blends well with its crisp flavour and easy-drinking style. On the palate, it is crisp but beautifully structured.