

Poggio al Tesoro,
`Cassiopea` Bolgheri Rosato 2024
Bolgheri, Tuscany, Italy



Grape Varieties **70% Cabernet Franc**
 30% Merlot

Winemaker **Christian Coco**

Closure **Agglomerated Cork**

ABV **13%**

Residual Sugar **0.6g/L**

Acidity **5.7g/L**

Wine pH **3.2**

Bottle Sizes **75cl**

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

The grapes for this wine were sourced from the 5-hectare, west-facing Le Sondaie 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 20-year-old vines are trained using the Guyot system and spur pruned. Yields average around 63 hectolitres per hectare.

VINTAGE

Spring started with cool temperatures and abundant rainfall which delayed vegetative growth while replenishing water reserves for the hot, dry summer ahead. Bolgheri's coastal location provided essential moderation through sea breezes and hillside protection, generating significant diurnal temperature variation that supported vine health and aromatic development. The vines maintained optimal balance without water or heat stress, yielding grapes with notable freshness, structure, and aromatic complexity. Harvest commenced in late August with Vermentino and concluded in early October with later-ripening varieties.

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.