



Grape Varieties	<b>50% Merlot</b>
	<b>20% Cabernet Franc</b>
	<b>20% Cabernet Sauvignon</b>
	<b>10% Petit Verdot</b>

Winemaker	<b>Christian Coco</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Bottle Sizes	<b>75cl</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 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

'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 Sondaie vineyard 35 metres above sea level where soils are clayey with well-drained sandy silt and high concentrations of magnesium and iron.

## 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

Following destemming and gentle pressing, fermentation took place for 12 days in temperature controlled stainless-steel tanks at 28°C. Malolactic fermentation took place in barrique following the alcoholic fermentation until November. The wine was then aged for 15 months in 225 litre French oak barriques from Allier (30% new, 70% second fill).

## 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.