



POGGIOALTESORO

BOLGHERI · ITALIA

SOLOSOLE *Pagus Camilla* 2016



Appellation: Vermentino Bolgheri D.O.C.

Grape varieties: Vermentino 100% (selection of Vermentino clones from Corsica)

The territory: Bolgheri

Vineyard location: Le Sondraie vineyard, near Fossa Camilla creek.

Altitudine: 25 metres (82 feet) a.s.l.

Exposure: West

Soil characteristics: Deep, with sand, gravel and clay

Training system: Guyot

Age of vines: 12 years

Density of vineyards: 7,936 vines/Ha (3,211 vines acre)

Yield: 58 hl/Ha (22.5 hl/ac)

Vinification and ageing

Vinification: Soft pressing of previously cooled grapes, whilst the start of fermentation is characterized by maceration on the skins at a controlled temperature. Only after this phase is the must separated and fermented in stainless steel at low temperatures.

Fermentation temperature: 14°C (57.2°F)

Duration of fermentation: 25 days

Ageing: Stainless steel on fine lees with battonage until June of the following year, followed by a few months of bottle ageing.

Analytical data

Alcohol content: 14.50% Vol

Total acidity: 5.75 g/l

Residual sugars: 2.5 g/l

Dry extract: 20.5 g/l

pH 3.2

Vintage characteristics

Another vintage to remember, defined by many as one of the earliest on record in Bolgheri. After a rather mild winter, albeit with heavy rainfall, the spring months enjoyed regular rainfall that fostered the uniform development of the buds, which had already appeared in early March. The summer season was dry and airy with some refreshing rain in early September that enabled the grapes to ripen in perfect health. During the pre-harvest period, broad variations in day-night temperatures encouraged phenolic and aromatic ripening whilst maintaining elevated acidity. Vintage 2016 promises intriguing wines with marked varietal personality, good structure and great ageing potential.

Tasting notes

Tuscany is a land of vigorous, powerful and sometimes imposing red wines. Pagus Camilla will surprise you with its bluster of fresh aromas and sea breeze, and fragrances that, caressing the fruit, also recall the Mediterranean scrub, meadow flowers and spices, in a continuous spiral of change and rediscovery. The palate is warm and full, with imposing acidity gradually building up to create a succulent and satisfying mouthfeel. Complexity and richness will increase as the wine ages, making it new and unpredictable for many years to come.

Food pairings

Pagus Camilla is the ideal accompaniment to both sea and lake fish, and is excellent with raw fish dishes, Livorno-style mullet, Lake Garda sardines and various refined tempura specialties. It pairs perfectly at the end of a meal with Doppia Panna soft cheeses and Tuscan Pecorino. The Chef at Villa Della Torre Allegrini recommends pairing it with a risotto of creamed leeks, lime-infused olive oil and green pepper.



750 ml