



**POGGIOALTESORO**

BOLGHERI · ITALIA

# Solosole 2006

VERMENTINO BOLGHERI D.O.C.



**grape varieties**

Vermentino 100% (selection of Vermentino clones from Corsica)



**vineyard location**

Bolgheri, Castagneto Carducci, Livorno

**altitude**

25 m a.s.l. (82 ft)

**exposure**

West

**soil characteristic**

Deep, with sand, gravel and clay

**training system**

Guyot

**planting dates**

18 years

**density**

7,936 vines/Ha (3,211 vines/ac)

**yield**

58 hl/Ha (22.5 hl/ac)



**harvest**

14th - 15th september

**vinification**

Soft pressing and a few hours of pre-fermentative maceration

**fermentation**

In temperature controlled stainless steel tanks

**fermentation temperature**

14/16°C (57/60°F)

**length of fermentation**

20/25 days

**malolactic fermentation**

No

**ageing**

In stainless steel on fine lees, 1 month of bottle ageing



**alcohol content**

13,80% Vol.

**total acidity**

5,90 g/l

**residual sugars**

2,40 g/l

**dry extract**

23,00 g/l

**pH**

3,15



The 2006 vintage is one of the most important in Bolgheri. The weather throughout the seasons was very even and there was a warm and sunny spring after a rather harsh and rainy winter. However, a delay in the vine's budding was not averted by the warm spring. The vegetative development proceeded regularly, guaranteeing the formation of proper leaf coverage during the flowering period, which was slightly delayed in comparison to the average. The bud set was good, thanks to minimal rainfall in June and July, while the absence of water in August did not jeopardise optimal veraison. Fortunately, temperatures were never exceptionally high, which allowed for the conservation of water reserves which were necessary for optimal aromatic development and productive potential. The phenological phases followed one another with consistency during the summer. The harvest began towards the end of September and the grapes were perfectly healthy, well-concentrated, and had excellent aromatic maturation.



The radiance of the Vermentino varietal reflects intensely in the aromas of Solosole, a white wine that captivates with its intense hints of flowers and unexpected yellow fruit. The palate has a medium body, is succulent and highly enjoyable. The development of the wine in the glass suggests that it has the potential to evolve for a few years.



Solosole is an ideal wine to accompany aperitifs, raw fish and, thanks to its tanginess and fragrance, fried and poached fish. Its crispness also makes it suitable with vegetarian cuisine.