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)

yeld
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	total acidity	residual sugars	dry extract	pH
13,80% Vol.	5,90 g/l	2,40 g/l	23,00 g/l	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.

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