



POGGIOALTESORO

BOLGHERI · ITALIA

Solosole 2007

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

20th - 21st 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	pH
14 % Vol.	5.3 g/l	3.20 gr/ltr	3.20



2007 was a great year. An exceptionally mild winter was followed by a very long summer. The budding took place earlier than the seasonal average and the summer months were rather cool and dry with a wide temperature range between day and night. There was light rainfall towards the end of September and the grapes ripened uniformly thanks to a green harvest aimed at eliminating excess bunches. The subsequent defoliation before the harvest further contributed to achieving perfect 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.