



POGGIOALTESORO

BOLGHERI · ITALIA

Solosole 2008

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

12th - 13th 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
13,50% vol	5.60 g/l	3.00 g/l	3.20



2008 was an excellent vintage, characterised by a mild spring and a rainy June which allowed the soil to store sufficient water reserves before a dry and breezy summer. Rainfall in mid-August prevented the grapes from overripening and they maintained a good acid content. The harvest took place in optimal climatic conditions, with hot, dry days and cool, breezy nights, which favoured ideal ripening indexes and maintained grape health, despite light rainfall that occurred towards the end of the harvest.



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.

