POGGIOALTESORO
BOLGHERI · ITALIA

Solosole 2009

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
9th - 10th 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
13,75 % vol.	5,10 g/l	3.00 g/l	3,21

The winter of 2008/2009 was harsh and rainy. The rainfall accumulation meant there were sufficient water reserves for the summer. A hot spring without excessive temperature changes ensured uniform and regular budding, an important foundation for the entire vegetative phase. A very hot summer with little rainfall allowed the grapes to ripen in perfect health and quality.

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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