



**POGGIOALTESORO**

BOLGHERI · ITALIA

# Solosole 2010

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	total acidity	residual sugars	pH
13,90% vol	6.20 g/l	2.00 g/l	3.34



The climatic conditions in 2010 were distinguished by a cool and rainy winter which initially led to a slight lengthening of the flowering stage. The arrival of summer and the warm season in July contributed to a recovery of the ripening phase and, during the harvest there were good temperature variations between day and night with windy days which dried the grapes, maintaining excellent acidity.



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.