POGGIOALTESORO
BOLGHERI · ITALIA

Solosole 2012

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
12th - 14th 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	free SO2	total SO2	pH
13,00% Vol	6,00 g/l	3,00 g/l	32,90 g/l	75,00 mg/l	22,00 mg/l	3,10

The 2012 vintage began with a cold and relatively rainy spring. Excessive rainfall can put even the most experienced winemaker in difficulty during the period when vegetative growth is rapid and important. Careful management of the vineyard allowed us to keep the quality of the grapes and the health of the vines intact. In this area, known for early crops, there was no shortage of spring frosts which contributed to lower production yields. Fortunately, the hot and dry summer did not bring scorching temperatures with it, as it would certainly have compromised the quality of the vines and the grapes. Accurate emergency irrigation made it possible to keep all the vineyards dynamic and make it to September without any water stress. A temperature drop and some light rainfall at the beginning of September perfected the vintage, resulting in fine and elegant wines.

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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