



POGGIOALTESORO

BOLGHERI · ITALIA

Solosole 2013

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

16th - 20th 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
14,50% Vol	5,81 g/l	2,30 g/l	18,9 g/l	25,00 mg/l	73,00 mg/l	3,10



The 2013 vintage began with abundant rainfall in both winter and spring – useful for a good summer water reserve – followed by a mild and cool summer. Temperatures rose at the end of July and the sudden change in temperature between day and night allowed for uniform ripening. Mild days with pleasant daytime temperatures allowed us to harvest in September, without the bunches becoming overripe. Careful management of the vineyard allowed us to keep the health and quality of the grapes and vines intact. To maintain a vegetative-productive qualitative balance, a selection of the bunches was thinned out.



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.