



**POGGIOALTESORO**

BOLGHERI · ITALIA

# Solosole 2016

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**

Manual night harvest

**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	pH
14,50% Vol	5,7 g/l	2 g/l	19,2 g/l	3.30



Another vintage worth remembering, described by many as one of the earliest harvests in Bolgheri. After a rather mild winter, albeit affected by abundant rainfall, spring was marked by average rainfall and encouraged uniform growth of the shoots, which had already appeared in early March. Summer was breezy and dry with some refreshing rainfall at the beginning of September, which allowed the grapes to ripen in perfect health. During the pre-harvest period, high-temperature variations between day and night favoured phenolic and aromatic maturation, keeping the acidity high. The 2016 vintage promises intriguing wines with distinct varietal characteristics, with good structure and great ageing prospects.



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.