POGGIO AL TESORO
BOLGHERI · ITALIA

Solosole 2017

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% Vol	5,7 g/l	2 g/l	19,5 g/l	3.2

The 2017 climatic conditions in Bolgheri reflect a changing global environment. Winter continued with good weather and slightly cooler temperatures than average, which protected against the proliferation of insects harmful to the vine. In the spring there was an early start to budding and fortunately, the spring frosts, which affected various Italian regions, did not impact the vegetation. Summer was sunny and breezy. Early July was characterised by relatively high humidity for the coastal area. The first heavy rainfall came in mid-September, but the days that followed were warm and bright. The prolonged drought helped us to fight against fungal and parasitic diseases. Irrigation management was complex and coordinated with the help of weather huts, equipped with sensors which detect soil humidity and evapotranspiration. But the human eye is forever irreplaceable: visual and manual inspection of leaf and grape turgidity indicated the best moment to provide the right amount of water, allowing us to keep the grapes firm and fresh, and maintain the protection of leaves with their chlorophyllin function.

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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