



**POGGIOALTESORO**

BOLGHERI · ITALIA

# Solosole 2019

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**

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**

14% Vol

**total acidity**

5,5 g/l

**residual sugars**

1,2 g/l

**dry extract**

20 g/l

**pH**

3.2



Autumn and the beginning of winter were marked by mild temperatures. The cold was never too harsh and only manifested between January and February. Rainfall, optimal in the springtime, was joined by sharp drops in temperature until the end of May, putting a strain on the vegetative recovery. The use of protective and stimulating elements to give the vine more energy, such as algae and natural substances, allowed us to confront this delicate period in the best possible way. Once the climatic conditions stabilised, flowering, fruit set, and veraison were satisfactory overall and well-balanced. They were helped by light rainfall, which arrived just at the moment when the vines began to show some water scarcity. August was characterised by cool nights and good daytime ventilation with some light rain showers. Temperatures rose again once the harvest began, but only for a few days: September gave us dry, breezy, and mild days, allowing us to consider 2019 one of the best vintages of the last 15 years.



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.