POGGIO AL TESORO
BOLGHERI · ITALIA

Solosole 2020

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	5,6 g/l	1,4 g/l	20 g/l	3.29

Climatic conditions in Bolgheri were quite well-balanced. Apart from a few cold nights at the end of March when the temperature dropped below freezing, the rest of spring was beautiful and sunny with some rain at the right moments to ensure proper vegetative growth with uniform flowering and fruit set. There were very few rainy days in June, except for some rainfall during the first week which prevented the vines from experiencing water stress, something that should be avoided during this stage of ripening. Towards the end of August, summer temperatures gradually began to drop after some rainfall, making it possible to begin the harvest. September was sunny and warm with a wide range of temperatures, typical for the area, for the rest of the harvest.

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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