POGGIO AL TESORO
BOLGHERI · ITALIA

Solosole 2022

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
13.5 % Vol	5.60 g/l	0.5 g/l	20.5 g/l	3.25

It was a complex year from an agricultural point of view and required careful management. The constant extreme heat and the extended drought created many headaches for vineyard management. However, we managed to ensure the conditions for stable ripening with attention and determination.

Rainfall at the end of August contributed to the natural realignment of the core characteristics and made it possible to postpone the start of what seemed to be an early harvest; it took more than a month to harvest our grape varietals, honour their respective ripening periods, and bring everything to the cellar.

The grapes were healthy, with a good level of ripeness and excellent flavour. Fermentation of the grape must was within normal parameters. The first aromas in the cellar are fresh and fruity and in tastings, the wines are full and complex… we are very curious and still waiting for the final results, with great expectations!

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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