



POGGIOALTESORO

BOLGHERI · ITALIA

Solosole 2023

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	total acidity	residual sugars	dry extract	pH
14 % Vol	5.70 g/l	0.3 g/l	22.4 g/l	3.25



The 2023 vintage was a complex but at the same time very fascinating vintage. In our vineyards the vines followed a regular, if not excellent, trend.

There was a return to the harvest rhythms of the past, without the rush of having to chase the accelerated ripening caused by high temperatures.

The first months of the year were much milder than normal. With the end of April, however, everything changed. We had several disturbances that lasted until the beginning of June. It can be said that it was definitely a very rainy spring, with a summer that struggled to get started and which only definitively established itself in the last days of June. What arrived was a very hot summer which lasted until the second fortnight of August.

The rains at the end of the month were the winning weapon of this vintage and allowed us to achieve perfect ripeness and harvest the grapes at their maximum splendor. The 2023 harvest was enjoyed, breathed, in which the ripening of the different varieties followed one after the other at the right pace, seeing us busy for more than 40 days. The grapes brought to the cellar are healthy, lush, with a good concentration and with an adequate sugar level. We expect elegance, power and intense aromas.



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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