



POGGIOALTESORO

BOLGHERI · ITALIA

Solosole 2024

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%

total acidity

5.9 g/l

residual sugars

0.6 g/l

dry extract

23.0 g/l

pH

3.22



The 2024 vintage stood out for its steady and balanced progression. Spring brought cool temperatures and abundant rainfall, which slowed down the vegetative growth of the vines but also ensured valuable water reserves. These proved essential in facing a summer that was the complete opposite: hot and dry, marked by intense sunlight.

Bolgheri's true strength lies in its privileged location—nestled between the tempering sea breeze and the protective embrace of the wooded hills behind. This natural balance fosters pronounced temperature fluctuations between day and night, creating optimal

conditions for the vines. Sheltered from water and heat stress, the vines maintained a harmonious balance of freshness, structure, and aromatic complexity. Harvest began in the last ten days of August with Vermentino and continued through early October with the later-ripening varieties. Each cluster was picked at the peak of ideal ripeness, preserving the unique character of each grape variety. This meticulous approach allowed us to craft wines that fully express the intended identity—perfectly balanced between elegance, intensity, and personality.



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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