



REGION: Tuscany
AREA: Bolgheri, Castagneto Carducci, Livorno
VINEYARD LOCATION: Le Sondraie
ALTITUDE: 25 m a.s.l. (82 feet)
EXPOSURE: West
SOIL CHARACTERISTICS: Clayey, sandy soil, rich in magnesium and iron
TRAINING SYSTEM: Guyot
AVERAGE AGE OF VINE: 20 years
DENSITY OF THE VINEYARDS: 7.936 vines/Ha **YIELD:** 58 hl/Ha (22,5 hl/ac)

HARVEST: Manual day and 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)
FERMENTATION LENGTH: 20/25 days
MALOLACTIC FERMENTATION: No turn
AGEING: 5 months in stainless steel on fine lees, 2 months of bottle ageing

ALCOHOL DEGREE: 14% Vol | **TOTAL ACIDITY:** 5,9 g/l | **RESIDUAL SUGAR:** 0,6 g/l | **DRY EXTRACT:** 23 g/l | **PH:** 3,22

NOTES OF THE VINTAGE: 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.

TASTING NOTES: The brightness of Vermentino is intensely reflected in the aromas of Solosole. This white wine captivates with its intense notes of flowers and yellow fruit that appear almost suddenly. On the palate, it reveals a medium body and a juicy, delightful sip. The evolution in the glass is intriguing, indicating a surprising capacity for aging.

SERVICE: Serve at 8/10°C (46/50°F) uncorking the bottle shortly before consumption.

FORMAT: 375 ml - 750 ml - 1500 ml - 3000 ml

WINE SPECTATOR
4 TIMES

90+

WINE ENTHUSIAST
4 TIMES

90

ROBERT PARKER
4 TIMES

92+

JAMES SUCKLING
3 VOLTE

93+

FALSTAFF
3 TIMES

91+