



REGION: Tuscany
AREA: Bolgheri, Castagneto Carducci, Livorno
VINEYARD LOCATION: Le Sondaie vineyard
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: 19 years
DENSITY OF THE VINEYARDS: 7.936 vines/Ha **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)
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: 13% Vol | **TOTAL ACIDITY:** 5,4 g/l | **RESIDUAL SUGAR:** 0,4 g/l | **DRY EXTRACT:** 21 g/l | **PH:** 3,24

NOTES OF THE VINTAGE: The 2025 vintage stood out for its complex and variable climatic conditions, marking one of the most intense and challenging seasons in recent years. After summers characterized by strong heat waves, July proved unusually mild, allowing the grapes to ripen slowly and harmoniously. This gradual pace enabled the vines to maintain vegetative balance and develop complex, natural aromatic profiles, without the excessive concentration typical of high temperatures. The privileged location of Bolgheri played a fundamental role: the proximity of the sea with its cooling breezes and the protection of the surrounding hills created ideal temperature variations, supporting freshness and grape health even during the most delicate phases. Harvest began a few days later than average. During the vintage, irregular rainfall totaling approximately 150 mm required targeted interventions and careful selection of the most sensitive grapes. Thanks to this precise management, the wines of the vintage express balance, freshness, structure, and aromatic complexity, faithfully reflecting the identity of the territory.

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
4 TIMES

91+