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| Grape Varieties | <b>100% Vermentino</b>                           |
| Winemaker       | <b>Christian Coco</b>                            |
| Closure         | <b>Screwcap</b>                                  |
| ABV             | <b>13.5%</b>                                     |
| Residual Sugar  | <b>0.5g/L</b>                                    |
| Acidity         | <b>5.6g/L</b>                                    |
| Wine pH         | <b>3.25</b>                                      |
| Bottle Sizes    | <b>75cl</b>                                      |
| Notes           | <b>Vegetarian, Practising<br/>Organic, Vegan</b> |

## PRODUCER

Poggio al Tesoro is a 70 hectare property in Bolgheri acquired in 2002 by the Allegrini family. The first vineyard they bought, Le Sondraie, is next door to Ornellaia and was previously rented by them. It is 50 hectares in size and is planted with Merlot, Cabernet Franc, Cabernet Sauvignon and a small amount of Vermentino.

## VINEYARDS

The grapes for Solosole are grown on seven hectares of the Le Sondraie vineyard, at an altitude of 25 metres above sea level. The west-facing vineyard has deep soils made up of sand, gravel and clay. The vines are trained in Guyot style and are planted at 7,936 vines per hectare.

## VINTAGE

The 2022 vintage began with an extremely dry winter. This drought lasted well into the summer. Mid-August a series of storms occurred which came at a crucial time for ripening and was essential to the health of the grapes. The Bolgheri varieties proved to react in a positive way to these extreme weather patterns. From withstanding the lack of water to quickly metabolizing the rain as quickly as possible, ultimately allowing for optimal ripening.

## VINIFICATION

The grapes were hand harvested and sorted on arrival at the winery. The whole grapes were gently pressed before undergoing a pre-fermentation maceration. Fermentation followed in temperature controlled stainless-steel tanks at temperatures of between 14 to 16° C, for 20-25 days. No malolactic fermentation took place and the wine remained in tank on its fine lees before being bottled, then was aged for a further month in bottle prior to release.

## TASTING NOTES

Bright straw yellow in colour, this Vermentino opens on the nose with aromas reminiscent of white flowers and yellow plums. This medium-bodied wine has a succulent palate with refreshing acidity and delicate apricot notes on the finish.