

# SOLO

INDICAZIONE GEOGRAFICA TIPICA

*Wine of great character and texture that gives volume and persistence to taste.*

Grape varieties: Sangiovese 50%, Merlot 30%, Cabernet Sauvignon 20%.

Area of production: Tuscany, Italy.

Alcohol content: 14,5%.

Serving temperature: 18%.

Harvest: hand selection between the second half of september and the first half of october with a deep selection of the grapes in the vineyard.

Vinification: gentle pressing of the grapes. Fermentation in stainless steel vats at controlled temperature between 23 and 25°c. The three grape varieties are vinified separately. Maceration on the skin for 10 days.

Ageing: new french oak barriques for 24 months.

Color: intense ruby red.

Bouquet: a bouquet of great complexity characterized by clearly fruity notes well married to balsamic notes of great finesse and wood.

Palate: wine of great character and texture that gives volume and persistence to taste. Tannins soft and well balanced with acid components in a complex of softness and taste balance.



## FOOD PAIRING

seasoned cheese, game roasts and red meat.



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