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%.

1689

GRAFICA TI

Area of production: Tuscany, Italy.

Alcohol contenent: 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.



SOLO

INDICAZIONE GEOGRAFICA TIPICA

CONCOURS MONDIAL DE BRUX The United Nations of Fine 2018	
Le Jury du Ti Concours Mono	
a décerné	el awards
The Gold Meda	ıl
Pour Solo 2014	For
Toscana IGT	
ENDOUR HWAUX Consultan Charman	HALA CONTROBLE Comparison Director
1 0.00	Luca Menicucci Srl
	CONCOURS MONDIAL DE BRUXELLES WWW.CONCOURSMONDIal.com
	Concours Mondial

		2018 Decanter Vord Whe Avads SILVER
	This is to certify that Solo 2014	
	Igt Toscana Rosso, Tuscany, Italy	
	has been awarded a Silver medal	\mathbf{N}
	90 points	
STEVEN SPURA	inter chairman errentus	\bigcirc

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