



SOLESTÀ

Rosso Piceno DOC Superiore

FIRST VINTAGE: 2016.

PRODUCTION AREA: Company owned vineyards located in the districts of Offida, Ascoli Piceno and Castel di Lama.

VARIETY: Montepulciano 70%, Sangiovese 30%.

ALTITUDE: 200-300 m a.s.l.

SOIL: Mainly clay tending towards limestone.

TRAINING SYSTEM: Cordon-trained and spur pruned.

PLANT DENSITY: 5000 plants per hectare.

YIELD PER HECTARE: 80 quintals approx.

YIELD PER VINE: 1.6 kg approx.

HARVEST: Hand picked mid-October and placed in small cases.

VINIFICATION: After the destemming, the grapes are conveyed into 100 HI stainless steel fermenting tanks. This facilitates the delicate breakage and movement of the caps during the fermentation in order to ensure the most effective contact between must and skins and fostering the extraction of phenolics. The maceration time can last for over four weeks so as to obtain the best result of the final product.

At the end of the fermentation, the wine is put into new barriques where it ages for 12-16 months.



VISTA

Ruby with hues of red garnet.



OLFATTO

Intense and complex. Clear scents of red fruit preserve and nuances of tobacco, cinnamon and licorice.



GUSTO

Fruity scents of red currant, cherry and moresco cherry as well as nuances of tobacco, licorice, cinnamon and nutmeg. Good structure, complex and harmonious.

