



## SoloUno

TUSCAN RED IGT  
"the best grape at every vintage"

A wine made from a single varietal – hand-picked grapes of the best bunches of **SANGIOVESE** cultivated in our 2 vineyards side by side PIANO & CIPRESSO (15 years old). With exposure south-east-solatio. Cold maceration for 48 hours, fermentation at controlled temperature in stainless steel during 20-25 days, daily pumping over and gentle pressing which allow a high extraction; ageing in new tonneaux from Burgundy for 15-18 months and further refinement in bottle.

**Vintage available : 2010-2011-2013-2015**

**Alcohol : 2010-2015 13,5 % - 2011-2013 14 %**

**Annual bottle production:** 1800.750lt + limited edition magnum sizes. 1,5lt

**Serving suggestions :** Serve this top Tuscan wine with strong meats, roasts and game, strong flavoured pasta dishes, aged cheeses. Serving temperature 18°

### Curiosity:

The idea of dedicating a new label SOLOUNO at the best grape at every vintage was born in spring 2010 with the intention of rewarding the evolution during refining in the cellar . Monitoring of 3 vines and tasting's final choice only 3 entries in the jury : the producers Filippo e Stefania and the wine expert Luca D'Attoma.

### Ratings:

JAMES SUCKLING	ROBERT PARKER	VINOUS
2011: <b>91/100</b>		
2013: <b>92/100</b>		<b>91/100</b>
2015: <b>92/100</b>	<b>92/100</b>	