

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 vats during 20-25 days, daily pumping over and gentle pressing which allow a high extraction; ageing in new tonneau barrels from Burgundy for 15-18 months and further long refinement in bottle.

Vintage available : 2015-2018-2019

Alcohol : 13,5% 2015; 14% 2018; 14,5% 2019

Annual bottle production: Approx. 1800 bt by 0,750lt + limited edition magnum sizes. 1,5lt

Organoleptic properties :

Colour: Ruby red with garnet shades (thanks to the long aging).

Aroma: Mature fruits like under spirt or jam, dry flowers as pot pourri, notes of balsamic herbs or under forest, hints of chocolate or coffee.

Taste: Complex sip, with fruity and flowery aroma, silky tannins with a really nice acidity with a long persistence on your tongue.

Serving suggestions : Serve this top Tuscan wine with strong meats, roasts and game, strong flavoured pasta dishes, aged cheeses. Wine made for the long aging in your cellar. Serving temperature 14-16°C.

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 different vines: Sangiovese, Merlot, Cabernet Sauvignon.

Tasting's final choice only 3 entries in the jury: the producers Filippo & Stefania and the wine expert Luca D'Attoma.

With the harvest of 2009 it was awarded the **100% Cabenet Sauvignon**....from the further harvest 2010-2011-2013-2015-2018-2019 the **Sangiovese** it was results always the best...until now.

Ratings:

JAMES SUCKLING - ROBERT PARKER – VINOUS

2011:	91/100		
2013:	92/100		91/100
2015:	92/100	92/100	
2018:	90/100		92/100
2019:	90/100		93/100