



SOLARIANNE IGT ROSSO 2022



VARIETY

Cabernet sauvignon 65%
Sangiovese Grosso 35%



TOTAL hectares

1,50 Ha

POSITION

North East/East

TRAINING SYSTEM

Spurred Cordon / Guyot

DENSITY

5.000 Vines /Ha



HARVEST

Harvested exclusively by expert personnel around the end of September.

FERMENTATION

In stainless steel tanks.

AGEING

About 24 months in medium toasted French oak barriques.



Alcohol by Volume
Acidity

14,14 %

Residual Sugar

5,31 g/l < 1,00 g/l

ALTITUDE

350 m.a.s.l.

SOIL COMPOSITION

Medium texture clay, sand, and marl.

YEAR PLANTED

1989-2000

YIELD

70 Q/ Ha

VINIFICATION

Separated vinification of the two varieties, manual selection of the bunches, destemming in machine, and soft pressing of the grapes. 10-15 days of maceration on the skins.

FERMENTATION TEMPERATURE

28°C

MALOLACTIC FERMENTATION

Entirely done in stainless steel tanks.



2022 was a particularly dry year with high temperatures starting from spring. Only by late July - early August rains prove decisive to avert a difficult harvest. In the following weeks, lower temperatures and significant thermal excursions favored a good ripening.

The harvest took place in the second half of September, achieving excellent results in terms of technological and phenolic ripeness.



Intense ruby red in colour, deep and , with shades of purple. On the nose, typical notes of small red and dark fruits, black cherry, raspberry and blueberries, accompanied by herbal undertones and a floral note of violet. Rich and velvety on the palate with well integrated, balanced tannins; lively, long and lingering finish.



Pairs well with red meat, spicy dishes and medium - aged cheese. Recommended serving temperature is 18°. It is not necessary to open the bottle long before drinking.

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