

## SOLL

### PINOT GRIGIO DOC 2019

**VARIETAL:** Pinot Grigio

**AGE OF VINES:** 10 – 15 years

**TEMPERATURE:** 10 – 12 °C

**OPTIMAL AGING:** 2020 – 2025

**YIELD:** 60 hl / ha

**TRELLISING SYSTEM:** Wire-trained

**ALCOHOL:** 13.5 %

**RESIDUAL SUGAR:** 2.5 g/l

**TA:** 5.8 g/l

Contains sulphites

» Mountain breezes descend at night to soothe vines that have basked in the summer sunlight. «

#### VINTAGE

The weather conditions made 2019 a challenging year for our winegrowers. A relatively mild winter and early spring were followed by a wet and cool April and May. After the flowering of the vines, which was not until June, the weather changed and it became hot and dry. In late summer, some rain and below-average temperatures delayed the ripening of the grapes. Harvesting the healthy grapes began in early September and continued until the end of October.

#### VINIFICATION

Whole-cluster pressing of ripe and healthy grapes, slow fermentation at a controlled temperature of 18°C (50% in big oak), six-month ageing on the fine lees, filtering and bottling in April.

#### VINEYARD

Northeast facing slope at 250 – 300 meters above sea level, a rather breezy vineyard that has a relatively warm micro-climate, despite its altitude; this combination allows a high degree of ripeness without danger of Botrytis. Heavy soils, primarily loamy, weathered chalk.

#### TASTING NOTES

- light straw-yellow
- ripe pear, hazelnut, honeydew melon and a hint of vanilla on the nose
- the wine is round and smooth on the palate with light undertones of wood on the finish

#### RECOMMENDATION

This wine is an excellent accompaniment to mushroom dishes, fish and seafood. It is also recommended as an aperitif wine.

#### AWARDS

**ROBERT PARKER** – 2015: 90 p.

**WINE & SPIRITS** – 2011: 91 p.

**VINOUS** – 2016: 90 p.

**JAMES SUCKLING** – 2016: 90 p., 2017: 91 p., 2018: 90 p.

**WINE ENTHUSIAST** – 2010, 2011, 2012: 90 p.

**GAMBERO ROSSO** – 2015: 2 Bicchieri

**BIBENDA** – 2015: 4 Grappoli

**FALSTAFF** – 2018: 91 p.

**LUCA MARONI** – 2013, 2017: 90 p.