



## SOLIMPIA 2007

*2007 was certainly an excellent year, the high sugar content and the good acidity level being the first unequivocally signs. A mild winter with a budding far ahead of the usual time followed by a perfect spring with long sunny days indicated the necessity of an early harvesting. Then, few rainy days in June and August mitigated the dryness effects and we obtained healthy grapes with high sugar levels and good phenolic maturation. When we started the harvest (end of the second week of September) the quality of the quantity of the production was very good.*

*For producing Solimpia we used only the "Sangiovese piccolo" collecting the grapes by hand. The fermentation lasted 72 hours and was made using the "fermentino", a small thermo controlled tank horizontally positioned. This innovating system it's very efficient for obtaining a wine preserving the character of the grape variety.*

*Thanks to the micro-oxygenation and the malolactic fermentation we preserved the grapes variety fragrance obtaining soft and perfumed wines.*

**Colour:** brilliant ruby-red.

**Fragrance:** fruity and elegant.

**Taste:** harmonious with soft tannins.

**Blending:** Sangiovese 100 %

**Alcohol:** 14% vol.,

**Total Acidity:** 5,43 gr/l,

**Volatile acidity :** 0,97 gr/l.

