



SOLITARIO

2024

Solista enchants with its lightness and freshness, dressed in a clear and transparent ruby red. Delicate notes of freshly picked cherry and strawberry emerge on the nose, while its unmistakable tyearsno gives character and personality.

GENERAL INFO

- Grignolino del Monferrato Casalese DOC
- Brilliant ruby red
- Vol 13%

PRODUCTION AREA

- Olivola (AL)
- 290 m AMSL watching South/West
- Soil with a high percentage of limestone and a good balance between silt and clay

VINEYARD INFO

- Grignolino 100 %
- Plant age: 2015
- Training system: Guyot
- Production per hectare: 65 tons
- Harvest period: 26th september 2024
- Harvest method: manual

WINEMAKING PROCESS

- Fermentation: alcoholic and malolactic in steel, half with indigenous yeast, half with selected yeast
- Skin contact: at 25/26°C for 7/10 days
- Maturation: 10 months in steel tanks
- Rest in the bottle: 5 months
- Bottling period: 7th July 2025

INFO FOR BEST SERVICE

- Temperature of service: 14-16°C or chill at 10/12°C
- Food pairing: *in the colder seasons, it pairs perfectly with the traditional "bagna cauda". On the hottest days, do not hesitate to sip it fresh with some raw fish.*
- Best evolutionary peak: 2 years
- Available formats: 750 ml, 1500 ml
- Pieces available: ~4.000 bottles / 50 magnum

