

Solonio

FONTANAPIANA IGT - ROSSO DEL LAZIO

Grapes: Montepulciano 100%
Origin: Lanuvio, owned vineyards
Terrain type: volcanic
Altitude: 150 m above sea level
Growing method: Guyot
Facility density: 3.500 vine stumps per hectare
Alcohol proof: 13.00%
Vintage on sale: 2007

Vinificazione

The grapes are de-stemmed and subject to soft pressing. Next, they undergo a 6-day maceration process at a temperature of approximately 28° C. - 65° F.; the must is removed (drained) in order to increase its concentration. The drained marcs are softly pressed and the wine obtained is successively subject to micro-oxygenization. It is then refined in steel tanks for 3 months, before refining for three more months in oak barrels.

Il Vino

To the sight, this wine appears an intense red hue with violet shades. In the glass, it gives off the distinct aromas of raspberry, spices and leather. Fruity for the palate, it presents itself as pleasant and versatile.

Abbinamenti

This wine is a versatile red that adapts well to different dishes ranging from mushroom rice to oven-roasted pheasant, chicken supreme with aromatic herbs and semi-aged cheeses.
Grapes : Montepulciano (100.00%)

Lazio

Lazio reagion is a famous tourist spot and centered round Rome. The proximity of the *Tyrrhenian Sea* to the west plays an important role as the cool sea breezes temper the drier and warmer temperatures on the coast, whilst the mountainous area is subject to various macroclimates;despite being protected by the *Apennines* from the cold winds coming from the northeast. Nourishment for the grapes is provided by the lava and tufa soils that are rich in potassium. This type of soil is particularly suited to white grapes as it ensures a good balance of acidity.



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