



Solonio

SHIRAZ IGT - COLLETARA

Grapes: Shiraz 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: 2010

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

an intense, brilliant shade of ruby red, this wine gives off spicy aromas and hints of leather, plums and mature cherries. The palate welcomes its soft fruity feel and its pleasant aromatic flavor.

Abbinamenti

pleasant with meats topped with sauces and rigatoni pasta with Neapolitan sauce or ricotta and spinach quiches.
Grapes : Shiraz (Syrah) (100.00%)

LAZIO

Lazio region 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.

