



VILLA MEDICI

Riserva Re Solaro

ROSSO VERONA IGT

From the depths of our traditions



PROFILE

Re Solaro is truly the king of our red wines. It is produced in very small lots and only in the very best vintages. 'Long live the king' is the perfect descriptor for this wine, which is at its best after about ten years.

OPPORTUNITIES FOR ENJOYMENT

'Great is the fortune of he who possesses a good bottle, a good book, and a good friend.' (Molière) This is Re Solaro: a powerful, very structured wine, perfect for meditation. Pair with second courses based on red meat or with mustard and aged cheese.

VINEYARDS

Municipality of Sommacampagna (Verona), on the edges of the eastern moraine hills of the Lake Garda basin.

SOIL

Calcareous, clay-rich, rocky, with good exposure.

VINE TRAINING

Guyot

PLANTING DENSITY

4000/4100 vines per hectare

YIELD

50 q/ha

HARVESTING PERIOD

October

VINIFICATION AND AGEING

When the grapes are ready for harvest, the shoot is cut to stop the flow of sap from the roots to the grapes. The cut shoots slowly dry out. This slow drying concentrates the aromas of fruit in the grapes while softening the tannins. Collection of grapes in small containers. Destemming and crushing. Fermentation on the skins in steel tanks at a controlled temperature of 25°C for about 20 days. Ageing in steel tanks and oak barrels for about 18 months. Further ageing in the bottle for at least 3 months.

TASTING NOTES



Intense ruby red



Intense, with notes of berries and plum



Full, velvety, with a long intensity



55% Merlot
40% Corvina
5% Cabernet



Serving temperature:
16° - 18° C



16,5 % vol

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