



VILLA MEDICI

# Solaro

## ROSSO VERONA IGT

The intense emotion of our panoramas



### PROFILE

'Solaro' in local dialect is the floor where the grapes are kept to dry. The prevailing variety is Corvina. As the primary grape in both Chiaretto Bardolino and this full-bodied, structured wine, it proves to have extraordinary versatility.

### OPPORTUNITIES FOR ENJOYMENT

This is a wine for grand occasions and celebrations. Its ideal pairing is red meat, a perfect match thanks to its spicy, intense palate. At our house it has always been the Sunday wine, since it goes so wonderfully with boiled meats and our typical 'pearà'.

### 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

100 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



Ruby-garnet red



Intense, with aromas of dried fruit, cherries



Velvety, spicy, with a long intensity



50% Corvina  
25% Cabernet  
25% Merlot



Serving temperature:  
16° - 18° C



15 % vol

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