

# Solidago

TUSCIA DOP  
VIOLONE



*Limited Production*



**GRAPE VARIETY:** Violone (Montepulciano)

**ALTITUDE:** 200-300 mt. a.s.l.;

**TYPE OF LAND:** Volcanic/clayey;

**PLANTING DENSITY:** 3.333 (per Ha.);

**CULTIVATION SYSTEM:** Guyot;

**PRODUCTION:** 80-90 q.li (per Ha.);



**HARVEST:** Manual - the second decade of October;

**VINIFICATION:** Fermentation on the skins with delicate pumping over, in steel, at controlled temperature (24 °C);



**STEEL TANKS:** 5-6 months (malolactic fermentation)

**OAK BARREL:** No;

**BOTTLE:** 4-5 months;



**PLUG:** Nomacork;



**COLOUR:** Purple red;

**BOUQUET:** Cherries, iris, violet;

**FLAVOUR:** Soft and warm, with a richly fruity finish;

**ALCOHOL CONTENT:** 14.5% vol.;

**TASTING TEMPERATURE:** 16-18°C;

**PAIRING:** Cured meats, first courses with meat sauces, white and red meats (grilled or baked), medium-aged cheeses.



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