

ROAGNA

AZIENDA AGRICOLA I PAGLIERI

Solea

Denominazione di Origine Controllata

**Philosophy:**

it is the result from the contrast between our research of autochthonous wines and our desire to create a unique wine, Solea resumed the old wine-making style for white wines used up to 1930-1940: skin maceration for 10-15 day and the innovation of Nebbiolo during the pressing process. Solea is a "vino da meditazione" (meditation wine), to be savored on its own and it is structured and complex. It is different from the traditional white wines, resembling an important red wine and sometimes Solea does replace it. It is the ideal wine to people looking for a niche wine.

Grapes:

75-80% Chardonnay - Average age of vines: 25 years
20-25% Nebbiolo - Average age of vines: 35 years

Production area:

the grapes assigned to the production of this wine come from selections of vineyards with a Southern, South-Western exposure in the area of Rocche di Castiglione Falletto from Cascina Pira.

Training System:

low Guyot on hills with good slope.

Yield per Hectare:

35-45 hectoliters.

Harvest Time:

October and sometimes first ten days in November, occasionally Botrytis-affected.

Vinification:

grapes are hand-picked; pressing and vinification in wood casks. Maceration of Chardonnay grapes for 2 weeks, then Nebbiolo grapes are pressed and added. Fermentation in wood casks.

Aging:

3-5 years in medium-sized French oak casks, Then at least 2 years in bottle. If kept properly it can live 30-40 years.

Tasting Notes:

golden color and rotating the glass the shade is resembling the noblest metal. Intense, ethereal and full nose with a clear honey aroma, white flowers and spices. Full, round and elegant taste with a great structure, consistent with the olfactory sensations.

Food matching:

great structure wine to be matched with red meat, cheese and all dishes that are usually paired with an important Barbaresco o Barolo. Excellent as a "vino da meditazione" (meditation wine).

Bottle sizes:

0.750 liters

How to serve:

Serving temperature: 16°C

We suggest to open the bottle half an hour earlier than tasting, if possible, or to pour it in a decanter. To be served in a large burgundy glass.