SOLATJO

SOLATJO IGT Tuscany Petit Verdot

In the Tuscan dialect, *solatjo* means 'under the sun'. A warm, very sunny, constantly windy climate is needed to give these small, intensely colored, thick-skinned grapes a perfect ripening. And when, in perfect years, this happens, then Solatjo is born from the sun-drenched vineyard. In 2006 we planted a small vineyard of Petit Verdot, less than 400m2. At the time, it seemed like the best choice to produce a great Super Tuscan. Then the Pieve de' Pitti philosophy was driven by varietal expression of soils and grapes, and we waited for an exceptional year to bottle the last of our extravagant wines. The Petit Verdot. Solatjo is cuddled for 48 months in small French oak barrels.

The Solatjo label is our 5th signature label.

in the vineyard

first vintage	2016
bottles	300 *numbered*
grape	100% Petit Verdot
vineyard	*La Querce*: 110mt asl, with southwestern exposure
training method	cordon spur
density (vine/ha)	5,500
soil	terraced alluvial deposits with gravelly sand and fluvial siltstones
harvest	by hand between the 1st and the 3rd week of October

on the table

taste it with:	defintelly lamb is the best pairing. Duck breast or duck confit, quail and woodcock ('the queen of woods') will also surprise and delight your palate with intense flavor when paired with this wine!
serving temperature:	57-61°F

RATING

DRINK AGAIN?

APPEARANCE

AROMA

TASTE