

Robert Parker 94 PTS 2016

Antonio Galloni 96+ PTS 2014

Antonio Galloni 94 PTS 2013



TASTING NOTES

The wine presents a vivid garnet red color and is characterized by a high spherical perception and persistency. It possesses a noticeable aroma intensity, mainly due to fruity and floral aroma. Astringency and structure are quite well perceived.

Soldera® Toscana IGT 100% Sangiovese Soldera® Casse Basse®

COUNTRY ABV ltaly 14%

REGION VARIETALS Tuscany Sangiovese

APPELLATION
Toscana IGT

WINERY

Graziella and Gianfranco Soldera worked for 40 years to enhance the land and soil that nourishes their Sangiovese vineyards in Case Basse. More than just a winery, the property has played host to ongoing viticultural research and constant efforts to improve winemaking in the region. They enforce an utmost adherence to nature and terroir, hardly interfering in the vinification process and thereby deferring always to the inherent nuances and splendor of their fruit. Soldera's natural vinegrowing and winemaking project is based on a fundamental principle: to produce a fine wine it is necessary to look after not only the vines, but also the surrounding environment. The cellar at Case Basse is located 14m underground and was built using only natural materials and carefully avoiding concrete. It is a place made for wine: "a belly destined to house and protect something precious," to use Gianfranco Soldera's own words. Every one of their annual 15,000 resulting bottles is unparalleled.

CULTIVATION

Soldera uses 100% natural farming and winemaking methods. All grapes are harvested by hand and meticulously destemmed, sorted, and individually inspected.

VINIFICATION

Natural fermentation is carried out in Slavonian oak vats. Frequent remontages, tastings, and tests are performed on the wine as it ferments.

AGING

Soldera ages five years in large Slavonian oak casks, away from noise, temperature changes and odors.

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