

Solegro

COUNTRY

Italy

REGION

Emilia Romagna and Puglia



Vino Rosato Frizzante Secco

VARIETALS

Sangiovese and Merlot

VINEYARD PHILOSOPHY

Solegro is made by Caviro — an agricultural cooperative that sources its grapes from more than 10k individual winemakers across seven regions in Italy, providing opportunities for small, passionate farmers across the country.

As Italy's largest winery, Caviro is highly committed to reducing their impact on the environment. As a result, they have received leading sustainability awards for their holistic approach to economic, social, and environmental sustainability.

HARVEST PERIOD

Mid-August to the end of August; by hand and mechanically.

VINIFICATION

Fermentation took place in 1,500hl tanks at 16–19°C for 8 days, with 8 hours of skin contact. A second fermentation followed for 15 days, then the wine was stored in stainless steel tanks.

AGING

Aged 0-6 months in stainless steel.

ANALYTICAL DATA

ABV	TOTAL ACIDITY
10.5% Alc./Vol.	5-6,5 g/l - ph 2,9-3,5
NET DRY EXTRACT	RESIDUAL SUGAR
about 28 g/l	6 -10 g/l

TASTING & PAIRINGS

Appearance: Brilliant pink-peach.

Nose: The nose is fresh and floral with hints of cherry and strawberry.

Palate: Fresh and savory with a pleasant and harmonious finish.

Pairing: Pairs well with bruschetta with tomatoes, olives, marinated vegetables, roasted chicken, turkey skewers, or pork tenderloin.

Serving Temperature: 50-53°F



AVAILABLE FORMATS

750 ml



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