



ELISABETTA GEPPETTI

## SOLALTO 2008

IGT TOSCANA

Elisabetta's dream to make a great noble rot wine became reality with the birth of this sweet wine obtained from the late harvest of Traminer, Sauvignon and Semillon grapes coming from the Scansano vineyards. This sweet wine is the meditative version of Elisabetta Geppetti's energy and vivacity.



**Denomination:** IGT TOSCANA BIANCO

**Variety:** 33% traminer, 33% Sauvignon, 34% Semillon

**Alcohol:** 13%

**Total Acidity:** 5.1 g/L

**Vineyards Position:** 200 meters above sea level.

**Vineyards Surface:** 6 ha

**Vineyards Exposure:** south-east

**Soil:** clayish with a strong presence of gravel of sandstone nature/origin.

**Implantation Date:** 1990-2001

**Implantation Density:** 4500 plants/ha

**Cultivation system:** guyot

**Grapevine/Hectare yield:** 25 ql

**Harvest:** when the grapes reach a concentration of sugar higher to 35% and in presence of botrytis, usually before mid November

**Vinification:** grape pressed at controlled temperatures up to a content of alcohol of 13.5°

**Fermentation Temperature:** 15°C

**Aging:** steel for 9 months and long aging in bottle

**Production:** 15,000

**Formats:** 0.375 L

**First Vintage Produced:** 1995

**Profile:** The intense straw yellow color with golden reflections warms up the soul straight away. The scents are those of candied fruits, peach, apricot and pineapple, which evolve in fragrances of resin. The softness is well supported by the acidity and it makes the wine elegant and well-balanced. The long persistence allows to well-perceive the sweet aromas of matured figs and dates.

**Food Pairing:** Aged cheeses with honey and chutney and by itself, as a wine of 'meditation'.