



Castelvecchio  
SAN CASCIANO VAL DI PESA - FIRENZE



**SoloUno**  
**TUSCAN SANGIOVESE IGT**  
**“The best grape at every vintage”**

A wine made from a single varietal – hand-picked grapes of the best bunches of **SANGIOVESE** cultivated in our 2 vineyards side by side PIANO & CIPRESSO (15 years old). With exposure south-east (solatio). Cold maceration for 48 hours, fermentation at controlled temperature in stainless steel for 20-25 days, daily pumping over and gentle pressing which allow a high extraction: ageing in new tonneau from Burgundy for 15-18 months and further refinement in bottle.

**Blend:** Single varietal SANGIOVESE grape  
**Vintage available:** 2018 **Organic**

**Alcohol:** 14,5 %  
**Total acidity:** 4,68 gr/lit  
**Residual sugar:** 1 gr/lit  
**Dry extract:** 30,4 gr/lit

**Annual bottle production:** limited edition approx. 1800 bt. 0,75 Lt in case of 6 bt+ magnum sizes. 1,5lt limited edition

**Training system:** Guyot and cordon spur

**Planting density:** 5000 vines/Ha

**Yield per vine:** 1 kg of grapes

**Soil:** Pliocene epoch (Alberese pebbly and sandstone)

**Organoleptic properties:**

**Colour:** Ruby red with garnet shades on the edges.

**Aroma:** Intense, complex aromas with mature red berries (under spirit), flower hints as dry flower, notes of undergrowth and balsamic herbs, notes of dark chocolate.

**Taste:** Fruity with elegant body, silky and harmonious tannins, with a persistent freshness that invites you to retaste, good sapidity on the final and an excellent aftertaste persistence.

**Serving suggestions:** Serve this top Tuscan wine with strong meats, roasts and games, strong flavoured pasta dishes, aged cheeses. Serving temperature 14-16°C. Wine for drink now or to keep it for the long aging.

**Curiosity:**

The idea of dedicating a new label SOLOUNO at the best grape at every vintage was born in spring 2010 with the intention of rewarding the evolution during refining in the cellar. Monitoring of 3 varietals and tasting 's final choice only 3 entries in the jury: the producers Filippo and Stefania with the wine expert Luca D'Attoma.

**Ratings:**  
**vinous**

**SCORE 92/100**

**JAMESSUCKLING.COM**

**SCORE 90/100**



**2 Bicchieri**

**GUIDA BIO**

**5 Leaves**



**SCORE 4\* STARS**

**WINESCRTIC.COM**

**SCORE 90/100**  
**SCORE 93/100**

**WINEMAG.IT**

**WOW – Civiltà del bere**

**BRONZE MEDAL**



Castelvecchio in San Casciano Val di Pesa – [www.castelvecchio.it](http://www.castelvecchio.it)  
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