CASTELLO DI SOLOMEO 2018

Nome: Castello di Solomeo

Year: 2018

Alcohol content: Alc. 14.5 % by Vol

Region: Umbria, Italy

Grape Varieties: Cabernet Franc, Cabernet Sauvignon, Merlot and Sangiovese

Aging & Refinement: 16 months in new French oak barrels, plus 4 years in the bottle.

Visual Notes: Vibrant, deep ruby red color.

Olfactory Notes: A rich, expansive, and complex bouquet opens with woodland, fruity, and floral tones that blend together with delicate hints of green pepper, bay leaf, eucalyptus and nutmeg. Subtle mineral and balsamic undertones give vibrancy and liveliness.

Tasting Notes: On the palate, it is dense yet silky, with remarkable breadth and volume. A fresh and powerful wine, with tactile fragrance and tonicity.

Seasonal Pattern: The abundant rains registered in May and June caused the vines' life cycle to slow down, while the warm climate in the summer months of July and August favored a steady grape ripening process. Nature's generosity expressed itself in perfectly balanced clusters, yielding a wine of expressive character and beautifully structured harmony.

Appellation: Umbria Protected Geographical Indication - Red
Estate-produced and -bottled.