CASTELLO DI SOLOMEO 2021

Name: Castello di Solomeo

Year: 2021

Alcohol content: Alc. 15% by Vol

Region: Umbria, Italy

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

Aging & Refinement: 16 months in new French oak barriques, plus 3 years in the bottle.

Visual Notes: Deep, intense ruby red color, enhanced by vibrant violet reflections.

Olfactory Notes: Clear notes of small dark berries emerge, accompanied by elegant floral and spicy nuances, interwoven with delicate balsamic hints and subtle touches of undergrowth, creating an aromatic profile of finesse and precision.

Tasting Notes: Dynamic and supported by well-integrated tannins. A vibrant, precise freshness lends both momentum and depth. The result is a lively, luminous expression that reveals a progressive and refined evolution over time—a young wine with significant expressive potential. Elegance and stylistic purity emerge naturally, clearly conveying the character of the vintage and its capacity to evolve gracefully.

Seasonal Pattern: A vintage marked by a mild winter and an initially early spring, followed by a severe frost, promptly and carefully addressed, which allowed the vine's full potential to be preserved intact. The summer, warm and luminous, was balanced by significant diurnal temperature variations, promoting a harmonious and complete ripening. The result is a vintage of great character and elegance, an authentic expression of balance between power and precision.

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