



MONTCALM
WINE IMPORTERS, LTD



WINERY	Solonio
WINE	Cabernet Sauvignon (IGP Lazio) 'Colle Imperatore'
REGION	Lazio
VARIETAL	100% Cabernet Sauvignon
LOCATION OF VINEYARDS	Lanuvio
ALTITUDE	150 meters above sea level
TYPE OF PLANTING	Traditional
SOIL	Volcanic
TYPE OF CULTIVATION	Guyot
VINIFICATION	The grapes are de-stemmed and undergo soft pressing and then a 6-day maceration process on the skins at controlled temperatures. The must is removed, softly pressed, and then micro-oxygenation of the wine takes place.
AGING	It is refined for 3 months in steel tanks and 3 months in oak barrels.
ALCOHOL CONTENT	13%
OENOLOGIST	Donato Lanati (consultant)

TASTING NOTES

Colle Imperatore is bold red in color with purplish flecks. Aromas of spice, plum, leather, and ripe cherries on the nose. Full-bodied on the palate with good tannins. Pairs well with Florentin lamb chops (with rosemary), roasted meats, and aged cheeses.

ABOUT THE WINERY

Part of the Le Tenute di Genagricola portfolio of wineries, Solonio produces several exceptional native vines and other international varieties that offer uniqueness with a viticulture and enology style that they believe can help to carve a place for Lazio among the top wine producing regions in Italy. The estate boasts 100 vine-filled hectares, located on the Colli Lanuvio hills. The renewed vineyards of Solonio are planted with red grapes rather than white, which are typical from Lazio. This choice has resulted in the creation of a line of red wines with distinctive character. The dry breezy climate of the lower Lazio area, combined with the thermal moderation created by the nearby Tyrrhenian sea, allows for optimal maturation of these red grapes with noteworthy color compliments and a great wealth of tannins, that are soft and silky.

www.solonio.it