



# My Solera





## The Land


 **Land of origin :**  
Located on its own estate of Quarto d'Altino Venice, and Bonisiolo di Mogliano Veneto, Treviso, Veneto

 **Terroire :**  
clayey, medium texture tending to heavy

## In the Acetaia


 **Acetification :**  
natural Cabernet Sauvignon wine especially tanned and raw must of Cabernet Sauvignon and Merlot.

 **Ageing :**  
slow in solera, typical of the Estate, of oak barrels of 220 l. and in cherry, and chestnut barrels of 60; 50; 40; 30; 25 litres.

 **Year of constitution:**  
of the solera 2008  
*ageing from the year of establishment of the solera*


## The Grape


 **Grape variety :**  
Cabernet Sauvignon, Merlot


 **Plant breeding method:**  
Sylvoz and cordone speronato respectively

 **Planting density:**  
3900 - 4000 stumps per hectare

 **Grape harvest time:**  
4th decade of September and 2nd decade of September respectively


 **Production per hectare:**  
9 t and 12 t respectively


 **Medium degree:**  
21° babo


 **Grape yield:**  
23%

## Tasting

 **Colour :**  
intense red with dark amber reflections

 **Acidity :**  
around 5° acetic degrees

 **Density :**  
viscous

 **Aroma :**  
antique persistent with a delicate, non-invasive sweet component accompanied by an acid note and a marked sensation of spice

