

Poggio I Soli

IGT TOSCANA VERMENTINO



The Vermentino Poggio I Soli is a fresh and versatile white wine. After harvest, every step of the winemaking process is focused on preserving and enhancing the wine's finest and most elegant aromas. With a straw-yellow color, it releases a bouquet of fresh fruit and Mediterranean scrub, featuring notes of citron, almond, sage, rosemary, and white flowers like jasmine. On the palate, it is full and balanced, supported by bright acidity and a refined yet confident minerality. It's enjoyable when young but also capable of developing over the medium term.

Vineyard Insights

Poggio I Soli originates from the I Soli vineyard, which faces south. Vermentino reaches its fullest expression here because the exposure to sunlight allows optimal grape ripening, and as maturation progresses, the grapes develop a nearly golden hue. This appellation traces back to the earliest history of Castelfalfi, where wine production is documented as far back as 754 AD.

The estate called I Soli is recorded as early as 1427, when it was owned by Papo di Antonio di Verano, a resident of Castelfalfi, who cultivated it alongside his family. One final curiosity concerns Castelfalfi's white wine production, which was exported to China at the end of the 19th century: Antonio Biondi, then lord of Castelfalfi, sent two barrels of white wine, each about 50 liters, to the Chen Si region.

Label Insights

In addition to the stylized view of the I Soli estate, a honeycomb is depicted as a symbol of the rich biodiversity present at Castelfalfi.

Technical Sheet

CLASSIFICATION: IGT Toscana Vermentino

VIENYARD ALTITUDE: 300 meters above sea level

PRODUCTION VOLUME: 30.000 bottles

GRAPE VARIETIES: Vermentino 100%

VINIFICATION: Gentle pressing of the grapes, fermentation in temperature - controlled stainless steel tanks

AGING: 8 months in stainless steel with periodic lees stirring (batonnage)

SERVING TEMPERATURE: 10 – 12 °C (50 – 54 °F)

FOOD PAIRING: Fish and shellfish



Castelfalfi