



## SOL

### *Rosso Veneto IGT*



Located within Valgatarà, in the heart of Valpolicella Classico, the Luigi Righetti estate is a family-run winery with deep roots & charm. Since 1909, when Angelo Righetti first earned a reputation as an outstanding winemaker, the family has focused on producing quality wines while offering great value. Righetti's wines exhibit an exceptional balance between fruit, wood aging, acidity and alcohol. Gian Maria Righetti is the fifth generation within the Righetti family to carry on the family, wine-making tradition. Gian Maria's father, Luigi, took over winemaking in the 40's and was the first in the family to consider production beyond supply of local demand. Today, he is still active in the estate's day to day operation. Gian Maria, who took over winemaking responsibilities in 1985, has broadened the line to include single vineyard offerings and wines with international appeal.

Sol is a wine that has adapted to the versatility of the Veneto region and is composed of different grape varieties, international and indigenous. It is a modern wine, full bodied, rich in color and perfumes.

#### **GRAPES**

60% Corvina - 10% Cabernet Sauvignon - 10% Merlot - 10% Rondinella - 10% Shiraz

#### **VINIFICATION**

Harvest begins in the middle of September for the base wine that ferments for 10 days at 78 °F. The Corvina grapes spend the next month's drying until January/February. These whole grapes are then added to the base wine, and then ferments for 15 days. Aged in oak barrels and in barriques.

#### **COLOR**

Garnet Red

#### **BOUQUET**

Complexity of scents that emphasize dried red fruits and black cherry; rich and generous.

#### **FLAVOR**

Intense flavor with scents of ripe fruit and vanilla, wood character.

#### **PAIRINGS**

Complements steak or pork roasts, hearty pastas and seasonal cheeses.

#### **ALCOHOL CONTENT**

13.5%

#### **SERVING TEMPERATURE**

61-64°F

