

REGIONE / REGION  
Emilia-Romagna  
ITALIA

NOME DEL VINO / NAME OF THE WINE  
SOLANO

VITIGNO / GRAPE VARIETY  
SANGIOVESE

DENOMINAZIONE / APPELLATION  
ROMAGNA DOC  
SANGIOVESE  
SUPERIORE

DEGUSTAZIONE / TASTING NOTES

FRUTTI DI SOTTOBOSCO /  
WILD FOREST BERRIES

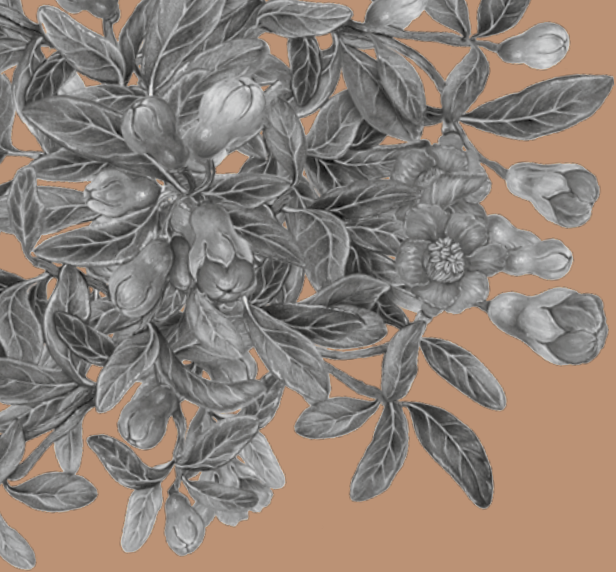
AMPIO / FULL VOLUMED

PERSISTENTE /  
INTENSE FINISH



PODERE LA BERTA

[poderelaberta.com](http://poderelaberta.com)



# SOLANO SANGIOVESE SUPERIORE

Made from the vineyard of the same name, this cru lies like a jewel between a spectacular eroded clay calanco, the ancient forest of the Olmatello, and the wine cellar. The soils, geological complex, and ideal south-facing aspect combine to make Solano Podere la Berta's most iconic wine.

## Pomegranate

The noble pomegranate, with its round, fleshy fruit, often grows next to homes and venerable farmhouses. In the past, it augured fertility and beauty, and today it lends character and refinement to the table. The sangiovese Solano superiore, from the vineyard of the same name, represents the best example of this variegated, positive of life.

## Vinification

After the wine ferments, much of it remains in steel, while the remainder matures an average of 10 months in oak barrels. The final blend is assembled and bottled, and then ages at least 4-6 months before release.

## Sensory profile

**Appearance:** Intense ruby red.

**Bouquet:** rich aromas of wild forest berry and cherry, along with star anise and smooth black liquorice, classic to Sangiovese in this growing area.

**Palate:** full-volumed and rich in flavours, with dense-packed, glossy tannins, this ultra-appealing wine is deep, crisp, and fruit-rich, with an intense, lengthy finish.

