Soledì Sagl, 6900 Lugano (Switzerland)
info@soledi.wine | www.soledi.wine



TASTING NOTES
NiK1 2023

In the glass it shows an intense, impenetrable ruby hue, a prelude to great personality. On the nose it releases a rich and layered aromatic range, where notes of ripe red and black fruits intertwine with elegant spicy nuances, hints of eucalyptus wood and delicate toasted notes. The aromas imparted by oak aging are perfectly blended into the olfactory profile. On the palate it reveals a full and enveloping structure, with silky tannins that harmoniously balance freshness and juiciness of fruit; the well-integrated alcohol hints at excellent aging potential. The finish is long, balanced and of great elegance.

WINEMAKING

FERMENTATION:	Grape varieties vinified separately Fermentation in temperature-controlled stainless steel vats Fermentation with selected yeasts Gravitational filling of barrels Intensive completely manual punch-downs (6 per day total) Fermentation + maceration: 30 days
AGEING:	17 months in French barriques and 400 litre barrels 80% new oak
BOTTLING:	No fining, no final filtration

VINEYARD

SOIL:	Sand, clay, gravel, limestone
PLANTING DENSITY:	4500 vines/ha, south-southwest facing
HARVEST:	Manual; harvest timing adapted to each variety
YIELD:	Merlot 35 hl/ha Cabernet Sauvignon 35 hl/ha Cabernet Franc 35 hl/ha Petit Verdot 30 hl/ha
HEIGHT:	380 m a.s.l.

COMMENT ON THE VINTAGE

The 2023 vintage confirmed the wide annual variability of weather conditions in the southern Alps. Across Ticino as a whole, it was a less scorching vintage compared to 2022, though still warmer than the norm, with a less sunny and initially dry spring, and a mild but very wet summer with frequent rainfall.
Ripeness monitoring results showed a trend similar to the 2021 and 2020 seasons. The favourable weather conditions that developed from August onwards allowed the clusters to reach maturity levels in line with the 2021 vintage. September was very warm, with rainfall still above average but concentrated only at the end of the month and above-average sunshine. Harvest therefore took place around mid-September under sunny and warm — thus optimal — conditions, which allowed the grapes to be picked in excellent condition and at good qualitative maturity.

NiK1

VINTAGE: 2023
GRAPE VARIETIES: Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot
ALCOHOL: 14%
APPELLATION: Rosso del Ticino DOC
REGION: Vacallo, Morbio Inferiore, Ticino (Switzerland)