



Soledì Sagl, 6900 Lugano (Switzerland)  
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## TASTING NOTES

### NiK1 2020

Intensely compact deep ruby red.

On the nose notes of small dark berries, ripe cherries, spices, the wine reveals its characteristic balsamic note of eucalyptus combined with elegant notes of cocoa.

Rich, young and slightly tense on the palate with great aging potential. Refined and friendly tannins act as complement to this precious wine.

## WINEMAKING

### TECHNIQUE:

The grapes are vinified separately  
Fermentation in temperature controlled stainless steel tanks  
Fermentation with selected yeasts  
100% gravity processing  
Manual punching down  
Fermentation + maceration 30 days

### AGEING:

18 months in French oak barrels 80% new wood

### BOTTLING:

No clarification, no filtration

## VINEYARD

### SOIL:

Sand, pebble, limestone

### PLANTING DENSITY:

4500 vines/hectare with South/Southwest exposure

### HARVEST:

Hand-picked, harvest date adapted to each vineyard

### PRODUCTION:

Merlot 38 hl/ha, Cabernet Sauvignon 40 hl/ha, Cabernet Franc 42 hl/ha, Petit Verdot 30 hl/ha

### HEIGHT:

380m above sea level

## COMMENT ON THE VINTAGE

The budding was early. The initial part of the growth cycle was fast and constant up to flowering and then gradually slowed down during the month of June due to rainy and cool conditions. Full flowering was achieved much earlier than last season, some obvious signs of climate change at work. The good weather conditions of this vintage produced a large flowering cycle with many flowers which resulted in a high fruit set rate and very large clusters.

The very low rainfall from the end of June to the end of August affected the weight of the grapes. The average weight was very low and this resulted in high concentration of musts and very high sugar content.

In this vintage as well, only totally healthy grapes were vinified as the selection in the vineyard was made grain by grain in the week preceding the harvest and the harvest was done by hand in a delicate way.

The weather conditions in September until the beginning of October allowed the red grapes to reach optimal ripening conditions, as well as good aromatic and polyphenolic level.

## NiK1

VINTAGE: 2020

VARIETIES: Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot

ALCOHOL: 14%

APPELLATION: Rosso del Ticino DOC

REGION: Mendrisiotto, Ticino (Switzerland)

