



~~~~~ *Wonderful World of Wine* ~~~~

January 2026
Two Rouge Club

2020 Sardo, Cannonau, Tenuta Soletta

Growing Region..... Cannonau di Sardegna, Italy
Varietal Composition..... 100% Cannonau (Grenache)
Fermentation..... 24 Months Lees Aging Steel Tanks
Alcohol Content..... 13.5%
Suggested Retail..... \$35.00
WineSellar Club Price..... \$22.49

Broad Strokes: *91 Points, Jancis Robinson*

From the Winery: **Umberto Soletta** is a winemaker in the classic mould. His story has been linked to the land since he was a child accompanying his grandfather in the fields. Here he learned to love his land, to know and respect its secrets, its rhythms and its products, making the teachings and values of his ancestors his own. A life spent in contact with the land from which he drew an important lesson: what nature gives us today we must keep for those who will inherit our place tomorrow. He took this lesson and applied it to the management of his vineyards and the production of his wines. Married to his wife Caterina with whom he manages the company, he has two sons.

His philosophy of life, and therefore also that of running his company, is based on optimising the resources available so that there is as little waste as possible and everything is seen with a view to reuse.

Appearance:

I like this packaging very much, especially the embossing on the label. It is distinctively Italian looking, which I love. The wine is quite dark ruby red, black at the core and lightens up as it gets to the edges.

Nose:

Cassis, blackberry and a bit of cherry as far as the fruit notes go on the aromatics. You will also get a rustic essence to it, kind of an old world feeling. Tobacco, old, strapped leather, old mildly scented wood and a bit of dark earth soils.

Texture:

Medium in body and weight. The entry has a little bit of that rustic presence I got from the nose, meaning a bit chunky and a bit of an acidic edge. All part of the fun of this wine. Still has smoothness and quite a lot of agreeability.

Flavor:

Here we are with the aromas translating directly to the palate: dark red and black fruits, tobacco, soft wood notes as well as earthen soils. So fun!

Serving Suggestions:

This wine is made for enjoying with food, especially any dish Italian. Homemade pasta with red sauces, charcuterie, ripe cheeses all fit the bill.