

FATTORIA CASTELLINA



SOLARE IGT TOSCANA BIANCO



MAIN VINEYARD DATA:

Soil: sandy-silty with the presence of sandstone and marl skeleton.

Vineyard: various company plots

Surface: 1 Ha

Planting density: 5000 vines \ha

Plant age: 15 years

Average yield : 1 kg / vine

Average altitude: 250 m a.s.l

Orientation: South-East

Grapes: 100% Vermentino.

VINIFICATION:

Destemming, spontaneous fermentation with cryomaceration for 3 days.

1st month batonnage every 3/4 days, 2nd and 3rd month every week, malolactic fermentation and aging on fine lees for 6/8 months in cement.

Bottling without filtration and stabilization, further refinement in the bottle for 2 months

ORGANOLEPTIC CHARACTERISTICS:

Straw yellow color, aroma of yellow fruits and citrus fruits with marked salty notes. Medium-bodied, with a fresh and savory aftertaste

PAIRINGS:

Solare is a wine that goes perfectly with all seafood dishes, with grilled and fried vegetables, fresh cheeses.

Azienda Agricola Biodinamica FATTORIA CASTELLINA

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www.fattoriacastellina.com