



Solina – late harvest: a sweet wine obtained from grapes of Bellone gathered in 40 years old vineyards. Grapes are left to dry on the plant, under the autumn sun, and are harvest at the end of November. Fermentation and ageing in oak barrels.

• **PRODUCT SHEET**

Grapes: Bellone 100% - Alcohol: 15%

• **VINEYARD**

The vineyard is about 40 years old, facing South on the lavic hills of the Cori territory; altitude of circa 200-250 metres above sea level; volcanic-clayey soil; yield per hectare is 5 tons; dry let to on the plant for about 50 days; harvest period 15-20th November.

• **VINIFICATION**

Soft pressing and destemming; fermentation in 500 litres oak barrels for circa 10-15 days; stays on the noble lees for 4 months; ageing in barrel for 18 months; refining in bottle for 6 months.

• **ORGANOLEPTIC SHEET**

Warm golden yellow; exceptionally complex nose with notes of eucalyptus, honey, flowers; sweet, elegant, velvety palate, with a delicate note of apricot; food pairing with cheese and desserts; serving temperature 14 °C; to be tasted even many years after its vintage.