

Luggiano

SOLARE



WHITE WINE I.G.T.

Solare is born from the meeting of Viognier and Trebbiano, two white grape varieties that together create a well-balanced wine with strong personality.

Classification: Toscana I.G.T. White Wine.

Production area: Vinci – Firenze - Toscana.

Wine variety: 50% Viognier, 50% Trebbiano.

Harvest: Manual harvesting of the grapes from late August to early September, depending on ripeness.

Production technology: Freshly harvested grapes undergo gentle pressing; the must obtained is naturally clarified by being placed in stainless steel tanks previously cooled to 7°C for about 48 hours. The must is then transferred into stainless steel tanks at a temperature of 14°–16°C, where alcoholic fermentation takes place for approximately 15 days.

Ageing: After fermentation, the wine is transferred into stainless steel tanks and left on fine lees for 3 months.

Bottling: After the ageing period, the wine is transferred and bottled starting from January.

Storage: Best enjoyed young, within 3 years from harvest.

Alcohol content: 13,5 %.

Tasting notes: Straw yellow color with golden reflections. Intense bouquet with notes of ripe apricot and acacia flowers. On the palate, citrus notes are well balanced by a lively acidity. Long and persistent finish.

Serving temperature: 10-12 °C.

