



SOLARIS

FROM BIOLOGICAL GRAPES

CLASSIFICATION | Weinberg Dolomiten IGT

CERTIFICATIONS | ICEA organic and bio-vegan

NAME | SOLARIS (a resistant variety that needs little or no protection against cryptogams)

COMPOSITION | 100% Solaris

GROWING AREA | Cimone

TRAINING SYSTEM | Guyot

HARVEST | grapes are harvested by hand

VINIFICATION | cold maceration in reduction with fermentation and aging in stainless steel tanks

DESCRIPTION | a wine with a strawyellow colour and floral bouquet, with notes of yellow fruits and lemon. Dry on the palate, fresh and full-bodied, with a pleasant aroma.

ALCOHOL | 12.5%

CONTENTS | 0.75 l

SERVING TEMPERATURE | 12-14°C

RECOMMENDED WITH | ideal as an aperitif or with all vegan dishes, starters and main courses with sea fish. Pairs well with soups, risottos and white meat.