



IGP SEBINO SOLICANO

IN VINEYARD

An IGP Sebino, 100% Chardonnay.

IN CELLAR

Solicano is obtained with a mild contact with the skins at low temperature for 12 hours, then gently pressed to extract only the best must. Fermentation occurs at a temperature of about 14/16°C in small oak barrels with refinement on the noble lees for 12 months. Wine refines in bottle for other 12 months before going on the market.

IN TASTING

Pale yellow colour with green reflexes, complex perfume where the mature fruit, jam and nuts stand out; full, varied and well amalgamated. The palate reveals its surprising character: rich, intense and persistent taste, in which you distinguish notes of mature fruit and vanilla, with a pleasant and very long finish of toasted nut.

PLUS

It's a pure Chardonnay vinified in oak barrels.
Fabulous for unusual matchings.
It's a gem in the land of Franciacorta.

PAIRINGS

It is recommended with fish dishes, especially in wet fish, is also very good, with first courses and poultry meat.

Taste at 12-14 °C

Technical information

- Bottle Size: 0,75 l
- 12.5% Alc. Vol.
- Sulphites content: 73 mg/l (-63.5 % legal limit)
- Sugar: 1.5 gr/l
- Acidity: 6.5
- PH: 5.27
- Vineyard Name: Terrazze
- Location: Franciacorta - Coccaglio
- Planting distance: 2.00 x 0,80 m
- Planting year: 2000
- Hectares: 0.80
- Vine density: 6500
- Yield per hectare: 80 q/ha