



Sole, organic and natural white wine, fragrant and fruity with good sapidity and little acidity, alcohol and softness are not lacking and give structure to this surprising, opulent and savoury wine, making it full and full-bodied, the essence par excellence of the Garda morainic soil. Sole di Solimago has a bright medium gold color, intense aroma and flavour, it gives off fruity herbaceous hints, good persistence with a pleasant aftertaste of bitter almond and white peach. Sole is an elegant wine perfect to accompany the best Italian cuisine, such as pumpkin tortelli, truffle risotto, all kind of Pasta and all dessert.

Vineyard: On gravelly morainic soil. Guyot trained vines.

Harvest: Early with selective harvesting by hand.

Vinification: Soft pressing and slow fermentation in steel at a controlled temperature.

Aging: In steel and glass.



ORGANIC CERTIFIED