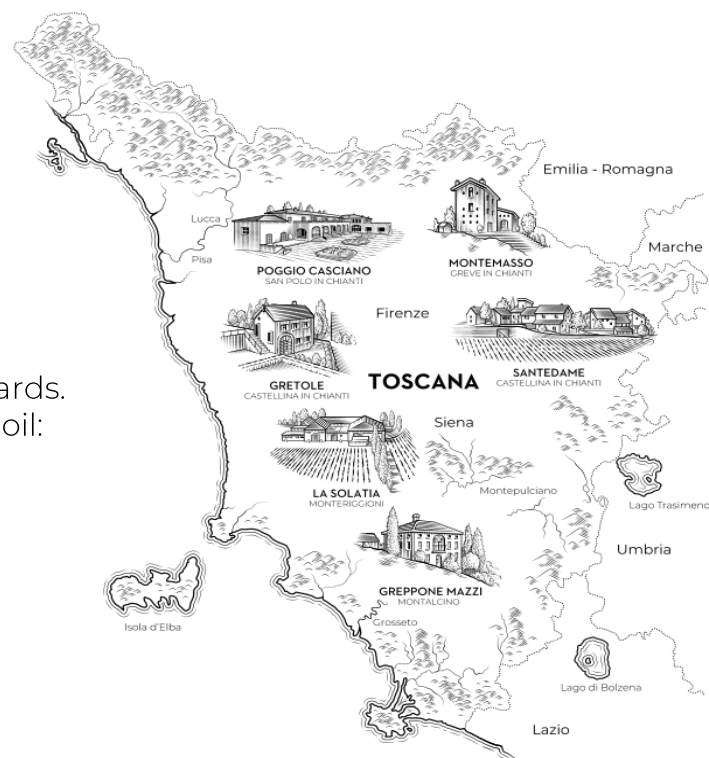


La Solatìa

TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

The grapes used to produce this wine come exclusively La Solatìa Estate vineyards, near the medieval town of Monteriggioni, close to Siena. Altitude: 190-250 m. Soil: silt, clay and loam soil, abundant in limestone and travertine.



GRAPE VARIETIES: 100% Pinot Grigio

AGING TYPE: stainless steel vats and ceramic amphoras

TASTING NOTES

Color: bright straw yellow

Aromas: pears and tropical fruits with elegant floral hints of broom and hawthorn.

Tasting profile: superb balance between aromatic freshness and acidity with a sapid finish and good persistency.

VINIFICATION AND AGING

After being hand harvested and destemmed, grapes are cooled and gently pressed. The alcoholic fermentation takes place in stainless steel vats and ceramic amphoras, followed by an aging of five months on lees helped by bâtonnage. This brings a complex texture and full respect of fruit.

WHY?

- This Pinot Grigio is produced entirely on the La Solatìa estate.
- La Solatìa was one of the first Pinot Grigio wines to be made in Tuscany.
- Ceramic amphoras are created at high temperature and are characterised by a very low oxygen permeability and high thermal insulation.

WINEMAKER QUOTE

«Solatìa Pinot Grigio is a friendly wine which fully respects the identity of the territory. Its ripeness is enriched by complex aromatic nuances, well balanced by a partial ceramic aging. »

FIRST VINTAGE: 2002

