



Sole dei Tempi

Grape Variety: 100% Arneis

Municipality: Castagnito

Soil: Clayey with sandy marls

Training System: Guyot

Yield: 100ql. Crop thinning for higher quality for the first harvest. The second harvest (overripe grapes) has a much lower yield of about 50ql.

Vinification: manual harvest, crushing and de-stemming, soft pressing. The grapes from the first harvest are vinified in steel tanks, while the overripe grapes are vinified directly in French oak barrels

Ageing: the two wines are blended and left to mature for about 4-6 months in steel tanks and then transferred to large oak barrels for about 12 months.

Alcohol Content: 14 %Vol.

Characteristic: The nose is intense, is characterized by a wide range of aromas. Harmonious and full bodied.

Serving Temperature: 12 - 18 °C

Food Pairings: pairs wonderfully with fish, oysters, or other seafood.



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