



NARAN SOLARIS

It is a peculiar wine, marked by an incredibly fruity nose, with nuances of white berry, wild apple and jasmine. Its taste is intense, with a very pleasant, final mineral touch, very soft and well-balanced, with a hint of acidity, preventing any sickening effect

<i>Grape varietal</i>	Solaris
<i>Vineyard location</i>	Vezzano, at 350 m a.s.l. with South-West exposure
<i>Soil type</i>	Dolomia, calcium carbonate and magnesium
<i>Vine training system</i>	Guyot
<i>Yield</i>	40 hl/ha
<i>Winemaking techniques</i>	After a very gentle pressing, fermentation occurs in stainless steel tanks at a controlled temperature. This wine matures for about five months and is then bottled

DRAVIS