

SOL LUI

Elegant and complex wine resulting from a balanced blend, vinified in order to enhance aromas and harmony. Brilliant in appearance with straw yellow nuances, rich in nose, fresh with fruity notes reminiscent of golden apple, peach and hints of mint. Pleasant on the palate, fresh and balanced, with good structure.

CLASSIFICATION: white wine with vintage.

GRAPE VARIETIES: Sauvignon Blanc and Blend of Piemontese white grape varieties.

VINIFICATION: traditional white vinification with pre-fermentation cryomaceration, alcoholic fermentation in thermo-controlled steel tanks, followed by a period of aging in contact with yeasts.

AVAILABILITY OF THE NEW VINTAGE: January.

BEST CONSUMPTION PERIOD: excellent in early years.

SERVING TEMPERATURE: 12 °C (54 °F).

APPAREANCE: pale straw yellow.

NOSE: harmonious, pleasantly fruity with hints of aromatic herbs.

PALATE: full, soft with delicate vegetal notes.

GASTRONOMIC ACCOMPANIMENTS: excellent throughout the meal but particularly similar to fish and vegetable dishes.

AVAILABLE PACKAGING

Code	Description
Solui 06	6 x 750 ml. bottles in standard carton

