



Prodotto in Italia
SOLARIO



NAME OF WINE: Solario Malvasia Spumante semidolce

AMPELOGRAPHIC COMPOSITION: malvasia

PRODUCTION TECHNOLOGY: soft pressing and 18-hours pellicular cryomaceration, fermentation in autoclave at 12-14° C to obtain the desired percentage of sugar, enhancing the characteristic aromas of the malvasia

TASTING NOTES: straw yellow colour, very intense characteristic aroma with hints of flowers, citrus and yellow fruit, the taste is sweet, soft and fruity

SERVING SUGGESTIONS: biscuits, cakes

SERVING TEMPERATURE: 8° C-10° C

ALCOHOL: 7.5% vol

RESIDUAL SUGAR: 50 gr/l



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NAME OF WINE: Solario Rosé Spumante semidolce

PRODUCTION TECHNOLOGY: after a short maceration, the first fermentation took place with selected yeasts at a temperature of 16-18 ° C. The re-fermentation takes place in an autoclave and is blocked to the achievement of the desired pressure and residual sugar

TASTING NOTES: persistent perlage, elegant and intense floral aromas, soft and velvety palate

SERVING SUGGESTIONS: fruit-based dessert, pastries, spicy cheeses

SERVING TEMPERATURE: 8 ° C-10 ° C

ALCOHOL: 7.5% vol

RESIDUAL SUGAR: 50 gr/l



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NAME OF WINE: Solario Moscato Spumante dolce

AMPELOGRAPHIC COMPOSITION: muscat

PRODUCTION TECHNOLOGY: soft pressing and 18-hours
pellicular cryomaceration, fermentation in autoclave at 12-14°
C to obtain the desired percentage of sugar, enhancing the
characteristic aromas of the muscat

TASTING NOTES: straw yellow colour, very intense characteristic
aroma with hints of flowers, citrus and yellow fruit, the taste is
sweet, soft and fruity

SERVING SUGGESTIONS: pastries, cakes, cheeses

SERVING TEMPERATURE: 8° C-10° C

ALCOHOL: 7.5% vol

RESIDUAL SUGAR: 65 gr/l



Prodotto in Italia
SOLARIO



NAME OF WINE: Solario Spumante brut

PRODUCTION TECHNOLOGY: soft pressing, fermentation at low temperature with selected yeasts and subsequent re-fermentation in autoclave

TASTING NOTES: straw yellow colour, fine perlage, crisp and full aroma with floral nuances, delicate, lively and pleasantly dry palate

SERVING SUGGESTIONS: appetizers, pasta and risotto with vegetables, fish

SERVING TEMPERATURE: 8 °C-10 °C

ALCOHOL: 9% vol

RESIDUAL SUGAR: 15 gr/l