Sole di Dario 2022



Vino passito bianco

GRAPE VARIETIES
Sauvignon 40%, Semillon 40%, Riesling 20%.

DESCRIPTION
A golden yellow colour with amber highlights. Intense and persistent scent that are reminiscent of apricots, jam, honey, nuts and candied fruit. The flavour confirms the sensations perceived on the nose and herb-like hints give added complexity.

SERVING SUGGESTION
Rich dark chocolate, nuts, dry pastries in general and excellent with blue or strongly flavoured cheeses.

YIELD PER HECTARE
16,50 hl

GRAPE HARVEST
September.

VINIFICATION
Produced during best years, after an accurate selection of bunches, grapes are arranged in boxes where they dry out until 3 months and then pressed. Must naturally decants and it's being arranged in new French oak barriques where it ferments spontaneously and rests for 24 months.

ANALYTICAL DATA
Alcohol 12.40%, Residual Sugar 190 g/l, Acidity 7.35 g/l, Ph 3.25

BOTTLING
June 2026

CLOSURE
Cork stopper

TOTAL PRODUCTION
2,200 bottles from 375 cl.

Made in Italy
Contains Sulphites