TENUTE SOLETTA

Chardonnay Extra Dry

Sparkling Wine - Charmat Method

This sparkling wine is created through the vinification of our Chardonnay grapes and made sparkling using the Charmat method. The result is a wine with a fresh and satisfying taste, with a pleasant perlage.

Type: Extra dry white sparkling wine
Grape variety: 100% Chardonnay
Location of the vineyards: Su Frigadore, Florinas (SS)
Exposure: North/East
Altitude: 400 m asl
Soil: Sandstone, chalky and sandy
Training method: Spurred cordon and Guyot
Plant density: 5000 plants per hectare
Planting year: 2002
Yield per hectare: 90 quintals
Harvest period: End of August
Harvest method: By hand with 15Kg cases

WINEMAKING

Vinification: After a soft pressing, the must is stored at a low temperature until the moment of fermentation, which takes place in steel containers at a controlled temperature
Ageing: On the lees for at least 6 months
Alcohol content: 11% Vol

TASTING

Colour: Pale straw yellow with greenish reflections and a fine and persistent perlage
Aroma: With a refined bouquet of ripe fruit, enriched with sweet hints of flowers
Taste: It is delicately fruity, pleasantly dry and balanced on the palate

SERVING

Food pairings: It goes perfectly with an aperitif or fish dishes
Serving temperature: 8/9 °C

LINEA SPUMANTI

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