



Vini & Cantine

Soldivalle

data sheet



<i>name</i>	Soldivalle
<i>classification</i>	Bianchetto del Metauro D.O.C.
<i>grape variety</i>	Bianchetto 100%

Tasting Notes

<i>color</i>	pale straw yellow with greenish reflections
<i>aroma</i>	fruity and characteristic
<i>taste</i>	fresh and dry
<i>pairing</i>	excellent with pasta dishes, seafood and cheese
<i>alcoholic content</i>	from 12% vol.
<i>acidity</i>	5,5 gr./l.

Production Area

<i>location</i>	Montemaggiore al Metauro Hills
<i>altitude</i>	50-120 m above s.l.
<i>type of soil</i>	medium texture, sandy

Vinification & Ageing

<i>yield</i>	130 ql. per hectare
<i>vintage</i>	manual, III° ten days of September
<i>vinification</i>	destemming, soft pressing and must decantation at 10°C for 24 hours, thermo-controlled fermentation at 15-16°C
<i>ageing</i>	in stainless steel barrels for 2/3 months
<i>bottling</i>	from February onwards
<i>selling</i>	after 1 months of ageing in bottle