

# PICCHIONI

## SOLELUNA VINO BIANCO

**Location of the vineyards:** Solinga Valley (Canneto Pavese).

**Soil:** gravel-sand soil.

**Vineyards:** south-oriented vineyards; wide difference in temperature between day and night.

**Vinification:** we hand-harvest the grapes, carefully selecting the best ones. The grapes are then softly pressed. The resultant must ferments in temperature-controlled stainless-steel vats. The wine is then racked and left to stand. After the secondary fermentation in temperature-controlled stainless-steel autoclaves, the wine is bottled.

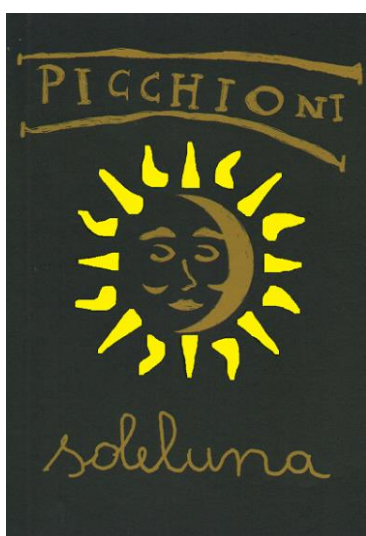
**Tasting notes:** bright pale straw-yellow colour with greenish and copper highlights. Rich nose with floral notes of chamomile and wild flowers, and fruity notes of wild berries and tropical fruits. Crisp and pleasant palate with refreshing creamy bubbles.

**Pairing suggestions:** excellent as a pre-meal drink, it pairs well with starters, vegetables, fish. Try it on veal with tuna sauce.

**Service temperature:** best served at about 10 °C in a tulip-shaped glass.

**Available formats:** 0,75 l bottle.

**Contains sulphites.**  
**Produced in Italy.**



*“And in winter,  
when you draw the wine,  
let there be in your heart  
a song for each cup;  
And let there be in the song  
a remembrance for the autumn days,  
and for the vineyard,  
and for the winepress”*

Khalil Gibran  
“The Prophet”