

# SOLINA

MALVASIA DEL LAZIO  
LAZIO - INDICAZIONE GEOGRAFICA TIPICA



*Solina – late harvest: a sweet wine obtained from grapes of Bellone gathered in 40 years old vineyards. Grapes are left to dry on the plant, under the autumn sun, and are harvest at the end of November. Fermentation and ageing in oak barrels.*

#### •PRODUCT SHEET

Grapes: Bellone 100% - Alcohol: 15%

#### •VINEYARD

The vineyard is about 40 years old, facing South on the lavic hills of the Cori territory; altitude of circa 200-250 metres above sea level; volcanic clayey soil; yield per hectare is 5 tons; dry let on the plant for about 50 days; harvest period 15-20th November.

#### •VINIFICATION

Soft pressing and destemming; fermentation in 500 litres oak barrels for circa 10-15 days; stays on the noble lees for 4 months; ageing in barrel for 18 months; refining in bottle for 6 months.

#### •ORGANOLEPTIC SHEET

Warm golden yellow; exceptionally complex nose with notes of eucalyptus, honey, flowers; sweet, elegant, velvety palate, with a delicate note of apricot; food pairing with cheese and desserts; serving temperature 14 °C; to be tasted even many years after its vintage.

  
**CINCINNATO**  
MCMXLVII

**COOPERATIVA AGRICOLA CINCINNATO A R.L.**

Via Cori - Cisterna km. 2 - 04010 Cori (LT)

Tel. +39.06.9679380 - Fax +39.06.9677473

P.I. 00112740592

E-mail [info@cincinnato.it](mailto:info@cincinnato.it)

[www.cincinnato.it](http://www.cincinnato.it)