

PESCAJA®



SOLE •

• ANIMA

•
CUORE

soliter®



*“As the dream and the waking mixes together,
as the caress of a warm sunlight,
that’s how Sun and Earth meet”*

BARBERA D’ASTI SOLITER docg

100% Barbera - VARIETY ORIGIN: Hill countryside surrounding Nizza Monferrato. South oriented vineyard, calcareous loam rocks. No cold valley draughts.

VISION: is the main principle of the soil, the expression of a face to face dialogue between the vineyard and the terroir without any man intervention.

PRODUCTION TECHNIQUE:

skins maceration and consequent traditional fermentation. Ageing in iron tanks with small percentage in wooden casks.

ORGANOLEPTIC SENSATION:

full and sweet as a well mature fruit. It expresses the harmony of smoothly running summer days, the scent of a spring rich of fresh red fruits and spices.