

PESCAJA®



SOLE •

• ANIMA

•
CUORE

Solneri



*“As the run of a bright comet in a dark night,
as the disappearing of the opaque chimeras
while the silent dawn grows”*

BARBERA D'ASTI SOLNERI docg

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

VISION: the primary elements Sun, Earth and human being searching for the dark as the mixture and the summarise of harmony and multiplicity.

PRODUCTION TECHNIQUE: skins maceration and consequent traditional fermentation. Ageing in wooden casks of different sizes and for different times.

ORGANOLEPTIC SENSATION: The colour and the warm of the Sun becoming wine. Continuous and compact grains up till the edge. Good plotting of the texture compounds a san invitation to a golden complexity.