

Solarancio

Solarancio is the finest expression of the Colli di Luni Vermentino and represents the creative soul of our owner and winemaker Stefano Salvetti. Revealing himself as a painter of an orange sunset above the sea and beyond the vineyards on the Sarticola hill, with its red schist and marl soil. The wine has an intense straw-yellow color. The nose, rich and complex, releases a notes florilegium of ash, maritime pine resin and heated red stone. The taste reveals Mediterranean fresh fruits and wildflower honey that lead to a crisp and persistent finish. Solarancio with its longevity reflects the origins of a timeless viticulture, between land and sea.



Azienda Agricola LA PIETRA DEL FOCOLARE di Angelini Laura – Via Isola 76, Luni 19034 (SP) Liguria ITALIA
www.lapietradelfocolare.it – lapietradelfocolare@libero.it



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Appellation	Colli di Luni DOP Vermentino Superiore
Grape Variety	100% Vermentino
Bottles produced	4.000
Age of vines	40 years on average
Elevation	250mt a.s.l.
Density	8.000 plants/Ha
Vinification	The harvest was between the first and the second week of September. The clusters were hand-picked into 15kg boxes and then selected by hand before destemming, followed by maceration for 48 hours. The alcoholic fermentation took place in stainless steel tanks at temperatures around 18°C for about 30 days. The wine naturally settled without any clarification.
Ageing in bottles for	4 months
Alcohol/Vol.	13%
Total acidity	5,00
pH	3,40
Formats	750ml 6pk carton box 1500ml hand-painted in single wooden box

Sulphites are below the organic standards.

