

Exclusively produced with grapes selected and harvested in our vineyards and vinified in our cellars.
Our vineyards have a vocation and a history that goes back over 200 years.

SOTTO 'L SOLE

Typical and local Chardonnay wine of the Tuscan coast
Traceability guaranteed

GRAPE VARIETIES

100% Chardonnay.

PRODUCTION AREA

Hills of the Tuscan coast.

ALTITUDE

30 m asl.

SOIL

Loamy, sandy, also stony.

TRAINING SYSTEM

Guyot.

VINEYARD LAYOUT

Traditional 2,60 x 0,90 m.

AVERAGE VINE AGE

20 years.

HARVEST

Grapes hand harvested in September.

VINIFICATION

The grapes are gently pressed. Slow fermentation at low temperature. Wine lees in suspension are periodically stirred to give structure and softness to the wine.

ALCOHOLIC FERMENTATION

Natural temperature in tank, 20 °C with natural yeasts.

COLOR

Bright straw yellow with reflections.

BOUQUET

Finesse and richness of the best chardonnays, with hints of apple, lemon and spices.

TASTE

Perception of structure and balance on the palate, fresh acidity and a long finish.

SERVING SUGGESTIONS

Wide range of foods such as shellfish, fish, poultry and pasta dishes. Excellent as an aperitif.

SERVING TEMPERATURE

10-12 °C.

PACKAGING

6 bottles 750 ml/box.

ALCOHOLIC STRENGTH

13 - 13,5% vol (depending on vintage).



N.B. We do not purchase grapes or wines from other producers. Unfortunately the law allows it, but we consider it almost a habit, a betrayal of the trust of the customer and the consumer who must have the guarantee and certainty of the origin of what they purchases and consumes.

* FATTORIE DEI DOLCI *

LARI * PISA

PRODUZIONE DI VINI FINI DAL 1902