

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 100 years.

SOTTO 'L SOLE

Typical and local Chardonnay wine of the Tuscan coast
Guaranteed traceability

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

5 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.

VINTAGE

2024

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.