



SOLIS VIS

MONFERRATO BIANCO D.O.C.

Made with monovarietal Timorasso grapes. Brilliant straw-yellow with intense pale-green reflections. This wine is notable for its pronounced minerality and complex nose, its intense, warm aromas, and its clear notes of apples and pears, and gunflint.

Assertive in the mouth, the typical vigour of the variety is offset by long ageing on the yeasts, which gives it remarkable sweetness and fullness. Elegant, with a pleasant touch of freshness and tang. Notable for the surprising length of the finish. A wine with excellent ageing prospects. Serve at 10°-12°C.

Appellation

Monferrato D.O.C. Bianco

Production Area

Montemagno (Asti) - Monferrato
Variety: 100% Timorasso

Colours / Highlights

Straw-yellow with greenish highlights.

Fragrance

Intense and leisurely with clear hints of minerals, and of apples and pears. The sensation of gunflint is particularly intense.

Palate

Assertive, soft, warm taste with a pleasant tang. With great structure and a crisp fresh acidity, giving this wine considerable ageing prospects.

Alcohol content

14% vol.

Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a total of 108 mg/l SO₂.

