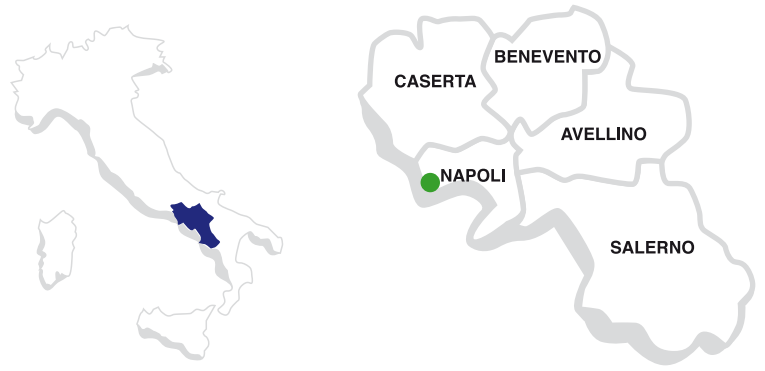


**LA GROTTA
DEL SOLE**



COSTE DI CUMA FALANGHINA DEI CAMPI FLEGREI doc



Production area

Phlegraean Fields: area north-west of Naples, including the municipalities of Pozzuoli, Bacoli, Monte di Procida and Quarto Flegreo.

Soil

Volcanic, very loose, trachytic and pumiceous.

Vine varieties

Falanghina 100%.

Cultivation

Vineyards located on mid-high hills and grown using the guyot system, with a density of 3,500 plants/ha.

Harvest

Manual harvesting starting from the 2nd week of October in 20-kg crates, with following hand selection.

Peculiarities

The grapevine is ungrafted, that is not grafted on the American understock and lives on its own roots.

Vinification

Destemming and crushing are followed by a 12-hour cold maceration at 7° C, soft pressing and alcoholic fermentation at a 15°C controlled temperature.

Maturation

Matured for 6 months in French durmast barriques and bottled 12 months after the harvest.

Refining

6 months after bottling.