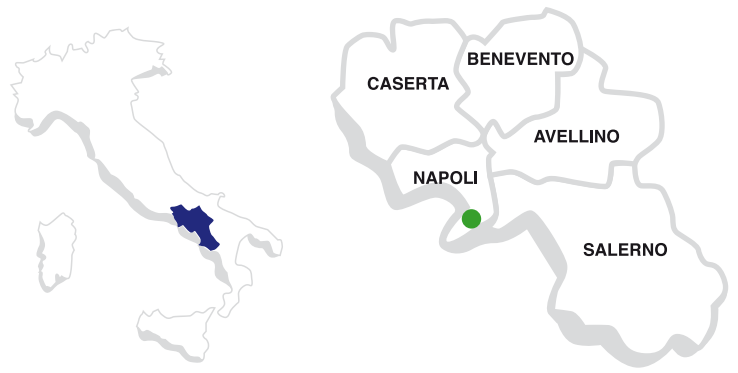


IL GROTTA  
DEL SOLE



## GRAGNANO DELLA PENISOLA SORRENTINA doc

### Production area

Municipalities of Gragnano and Pimonte.

### Soil

Loose, lapillous

### Vine varieties

Piedirosso, aglianico and sciascinoso for a minimum 60% and traditional vine varieties for the remaining 40%.

### Cultivation

Espalier.

### Harvest

Manual harvesting in 20-kg crates starting from the 1st week of October.

### Vinification

Destemming and crushing are followed by a 3-day maceration with the peels in rotofermenters, soft pressing and alcoholic fermentation at a 22° C controlled temperature.

### Maturation

A fizzy, "new" wine, bottled as early as November and typical of the Neapolitan tradition.

