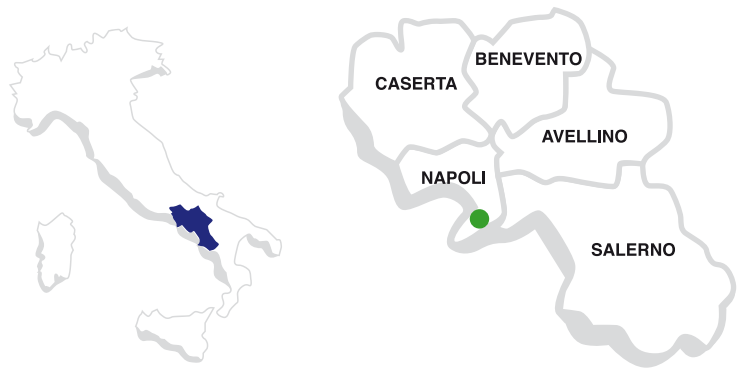


IL GROTTO
DEL SOLE



LETTERE DELLA PENISOLA SORRENTINA doc

Production area

Municipalities of Lettere and Casola.

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.

