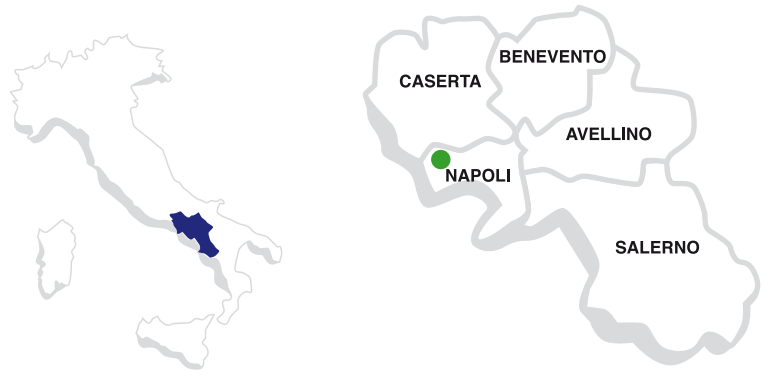


**GROTTA
DEL SOLE**



ASPRINIO d'AVERSA doc SPUMANTE BRUT



Production area

Municipalities of Trentola Ducenta and San Cipriano.

Soil

Alluvial, of volcanic origin, medium-grained.

Vine varieties

Asprinio 100%.

Cultivation

Vines grown in the typical line trees of the Aversa area, combined with poplars up to 15 mt high.

Harvest

Manual harvesting in 20-kg crates starting from the 3rd decade of September.

Vinification

After the crushing, the must is immediately separated from the peels; following a first part of alcoholic fermentation in open vat, it is cooled to 0° C with a 5-day pause, it is made limpid and then sent to the pressure tank for the foaming.

Refining

One month.