



**GROTTA
DEL SOLE**

ASPRINIO d'AVERSA doc SPUMANTE METODO CLASSICO



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

Traditional, with soft crushing and alcoholic fermentation at a 15° C controlled temperature.

Sparkling process

Bottle refermentation occurred the following spring; the classic, traditional method has been carefully applied in all the stages of the process, from the 8-year maturation on yeasts, to remuage and finally dégorgement, which is performed a few months before marketing.

Refining

One to three months.