



MONTCALM
WINE IMPORTERS, LTD



WINERY	Solonio
WINE	Bianco del Lazio 'Rea Silvia'
REGION	Lazio
VARIETAL	100% Malvasia
LOCATION OF VINEYARDS	Lanuvio
ALTITUDE	150 meters above sea level
SOIL	Volcanic
TYPE OF CULTIVATION	Guyot
VINIFICATION	After harvest, the grapes are subject to soft pressing and fermentation at controlled temperatures to preserve the delicate aromas of malvasia.
AGING	The wine remains in steel containers for 6 months in contact with native yeasts before bottling.
ALCOHOL CONTENT	13%
OENOLOGIST	Donato Lanati (consultant)

TASTING NOTES

It appears straw-colored in the glass, giving off the fresh scent of peach and light mineral tones. The palate will perceive its great pleasantness, mid-range body and a brand of freshness that lacks citrine sensations. It invites the drinker to taste it again.

ABOUT THE WINERY

Part of the Le Tenute di Genagricola portfolio of wineries, Solonio produces several exceptional native vines and other international varieties that offer uniqueness with a viticulture and enology style that they believe can help to carve a place for Lazio among the top wine producing regions in Italy. The estate boasts 100 vine-filled hectares, located on the Colli Lanuvio hills. The renewed vineyards of Solonio are planted with red grapes rather than white, which are typical from Lazio. This choice has resulted in the creation of a line of red wines with distinctive character. The dry breezy climate of the lower Lazio area, combined with the thermal moderation created by the nearby Tyrrhenian sea, allows for optimal maturation of these red grapes with noteworthy color compliments and a great wealth of tannins, that are soft and silky.

www.solonio.it