

CASTELLO BONOMI



Solicano

IGP SEBINO

GRAPES

Chardonnay (100%)

GROWING AREA

Vigneto Terrazze - Coccaglio (Franciacorta)

ALTITUDE

250 - 275 metres a.s.l.

SOIL

Clay-limestone, rich in stones

TRAINING SYSTEM

Spurred Cordon

VINIFICATION

Light, cold skin contact for 12 hours, followed by gentle pressing to extract only the free-run juice. Fermentation takes place at a temperature of approximately 14–16°C, partly in stainless steel and partly in oak.

AGING

Aged on its noble lees for 12 months, followed by 6 months of bottle aging before release.

ALCOHOL

13 % by Vol.

Dosi Distribution Wine