



TASTING NOTES

Straw-yellow with brilliant greenish highlights. Intense and fresh with floral notes, but also fruity ones, such as pear and apricot aromas. Soft and pleasant to the palate with its freshness and its sweet effervescence.

Solegro

Vino Bianco Frizzante Secco

COUNTRY	ABV
Italy	10.5%
REGION	VARIETALS
Emilia-Romagna	Trebbiano and other white grape varieties

WINERY

Fun, bright, and with a little fizz, Solegro is the perfect Italian addition to brunch (did someone say mimosa?). The lineup brings easy drinking joy to your glass with lightly sparkling wines: Vino Bianco Frizzante Amabile, Vino Bianco Frizzante Secco, and Vino Rosato Frizzante Secco. The value for your dollar will have glasses ready for another pour and smiles all around the table.

Produced by Italy's leading wine group, Caviro was founded as a farming cooperative in 1966 in the heart of Emilia-Romagna. Their mission is to enhance winegrowers' grapes in a territory with a rich wine identity. Since their founding, the group has grown to include 13,000 winegrowers across seven Italian regions.

As a cooperative, Caviro is dedicated to sustainability with the vision of managing the land so it can be passed onto future generations. They have received leading sustainability awards for their holistic and dedicated approach to economic, social, and environmental sustainability, adding even more value to every glass of Solegro.

CULTIVATION

Vines are trained on Guyot and Sylvoz.

VINIFICATION

The grapes are harvested mechanically, pressed, and then the must is fermented at 16-19°C for 8-10 days. The base wine is then re-fermented in stainless steel autoclaves for 15-20 days.