



SAN MARTINO DELLA BATTAGLIA 'CAMPO DEL SOGLIO'

Lombardia, Italy

Selva Capuzza

www.selvacapuzza.it

Method & Production

From organically cultivated vines. Luca Formentini was awarded as Green Winemaker of the Year 2021 by Luca Gardini and Giuliano Ferraro. Hand picking, soft press, fermentation in stainless steel tank using selected yeasts. Ageing on fine lees for 6 months. Clarification, and at least three months bottle refinement.

Tasting Notes

Delicate and slightly aromatic, dry white wine, with a hint of tropical fruit, follow through on the palate with elegant minerality to the finish.

Food Matching

Lake fish as well as slightly spicy dishes or bitter vegetables.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
SE0322	San Martino della Battaglia 'Campo del Soglio'		2022	14.0%	Cork	6x0.75lt	No	No	No	No