



## SAN MARTINO DELLA BATTAGLIA 'CAMPO DEL SOGLIO'

Lombardia, Italy  
Selva Capuzza

[www.selvacapuzza.it](http://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 |
|-------------------|--|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| <b>White Wine</b> |  |               |         |         |              |           |         |            |       |         |
| SE0322            | San Martino della Battaglia 'Campo del Soglio' | Tuchì         | 2022    | 14.0%   | Cork         | 6X0.75lt  | No      | No         | No    | No      |