

SOLE DI DARIO

DEDICATED TO CANTRINA'S FOUNDER AND TO HIS PASSION FOR SAUTERNES, SOLE DI DARIO IS THE FRUIT OF A SMALL VINEYARD, NEXT TO THE ESTATE RESIDENCE, PLANTED IN 1991 TO SAUVIGNON BLANC AND, IN PARTICULAR, TO SEMILLON, A GRAPE ONLY RARELY FOUND OUTSIDE BORDEAUX. THIS WINE IS PRODUCED ONLY IN THE FINEST GROWING YEARS. THE CLUSTERS ARE SELECTED ONE BY ONE, CLEANED OF ANY IMPERFECTIONS, THEN PLACED IN SPECIAL BOXES TO NATURALLY DRY FOR 2-3 MONTHS. THE VINIFICATION PROCESS AIMS TO PRESERVE FRESHNESS RATHER THAN CREATE POWER. THE WINE'S HIGH RESIDUAL SUGAR IS BEAUTIFULLY BALANCED BY CONSIDERABLE ACIDITY AND A NEVER-INVASIVE ALCOHOL. APPEARING A LOVELY, DELICATE GOLD-YELLOW, IT RELEASES ULTRA-REFINED SCENTS OF SPICY CANDIED FRUIT, APRICOT PRESERVES, AND CRISP, PUNGENT BALSAM IN A TRULY FRAGRANT BOUQUET. JUDICIOUSLY SWEET AND WELL-PROPORTIONED ON THE PALATE, SOLE DI DARIO IS A SUPERBLY REFINED PASSITO WHOSE REFRESHING CRISPNESS IS A DELIGHT WITH EVERY SIP.

