



SOLEYON



COLOR

Brilliant green.



BOUQUET

Fragrance of aromatic herbs, lightly fruited with notes of tomato leaf, sage and artichoke.



TASTE

Warm and fruity, with velvety and silky texture, good tasty with piguant and bitter notes.



FOOD PAIRING

Appetizers

Bruschetta with tomatoes and sea salads.

First courses

Fishes and vegetables soups.

Second courses

Grilled fishes and meats or carpaccios.

Great Wines from Campania

SOLEYON

The olive tress for the production of Soleyon, the natural oil for the Mediterranean cousine, grow on the green hills of Mirabella Eclano estate where olive groves located near the rows of vineyards.

APPELLATION

Olio extravergine di oliva dell'Irpinia

CULTIVAR

Ravece and Ogliarola

OLIVE GROOVE

Mirabella Eclano

CONDUCTION

Organic

SOIL

The estate for the production of the Soleyon is located mainly on chalky-clay soils with a South-East exposure at 350 m a.s.l. on average.

HARVEST

Manual, during veraison.

PRESSING AND DECATING

Cold pressed in a stone mill, natural decanting without filtering.



The estate of SOLEYON

Great Wines from Campania

It is the main estate owned by the *Mastroberardino* family, in the heart of the *Taurasi DOCG* area. The epicentre of *Aglianico* production, research and experimentation, this estate is spread over several hills with different exposures and is dedicated to the production of red grapes on the slopes characterized by soils with a greater presence of organic matter and volcanic matrix, as well as white grape vines in areas where soils contain more limestone and clay.

The Mirabella estate also hosts 4 hectares of olive trees for the production of extra virgin olive oil *Soleyon* from native varieties of *Ravece* and *Ogliarola*.



Mirabella Eclano

Soil: deep, sandy loam texture, volcanic matrix with clay presence in its depths and limestone throughout.

Cultivar: Ravece and Ogliarola

Exposure: South-West

Altitude: 400 m a.s.l.

