

SOLE e TERRA



Graphite • Dark Cherry • Grippy

- 69% Pinot Noir, 22% Lemberger, 9% Saperavi
- Vineyard locations: 53% East side of Seneca Lake, 46% west side of Cayuga Lake, and 1% west side of Seneca Lake
- Soils: Honeoye, Lima, and Cazenovia silt loam & Valois gravelly silt loam
- 95% glyphosate-free farming, cane pruned, VSP, majority organic sprays
- Combination of hand and machine harvested from September 15th - October 10th
- Hand-sorted
- Saignée and whole-cluster on selected lots
- Average 30-day combination indigenous and inoculated yeast fermentations in 1-ton bins and 3-ton stainless steel tanks, with twice-daily punch-downs/pump-overs
- Aged 10 months in 228L neutral French oak barrels and 17 months in stainless steel tanks
- Unfined & sterile filtered

Brix: 21.0° - 23.5° pH: 3.72 TA: 6.7 g/L
MA: 0.0 g/L RS: 0.07 ABV: 12.3
Bottled: 5/15/2025 Cases Produced: 750

The Sole e Terra blend is an energetic and dynamic blend made from the unlikely pairing of pinot noir, lemlberger, and saperavi. Born from the 2018 vintage, this blend was conceptualized by taking the other red varieties we make to create an easy-drinking, bright-red fruited blend to counter our Bordeaux blends, like MC².

Damiani wines reflect the terroir and the passion of life in the Finger Lakes. Farmed and vinified with the respect these ancient varieties command, we give you premium wine without pretense.

Please enjoy.

