

SOLOS

BIANCO DOC 2018

VARIETALS: Pinot Grigio 36%
Pinot Bianco 27%
Sauvignon 23%
Chardonnay 14%

AGE OF VINES: 15 – 25 years

TEMPERATURE: 10 – 12 °C

OPTIMAL AGING: 2019 – 2023

YIELD: 45 hl / ha

TRELLISING SYSTEM::
Wire-trained

ALCOHOL: 13.0 %

RESIDUAL SUGAR: 2.5 g/l

TA: 6.9 g/l

Contains sulphites

» A wine as complex as the sensitive ecosystem from which it originates. Its harmony reflects the balance between the vines and the vineyard which is its home. «

VINTAGE

Overall, the weather was very good in the 2018 wine-growing year. Precipitation in winter and spring provided sufficient moisture and thus ideal fruiting conditions. Long hours of sunshine and above-average temperatures in summer and autumn led to very dry conditions compensated by some heavy thunderstorms in August. Thanks to the optimum weather conditions in late summer, it was possible to harvest a healthy and ripe grape crop.

VINIFICATION

One part cold maceration for one night; one part spontaneous fermentation at temperatures between 19-21°C; aged on the fine lees in stainless steel tanks for 7 months and 25% in tonneau and barrique; filtration and bottling in May.

VINEYARD

Biodynamically and organically managed vineyards in various locations in Caldaro.

TASTING NOTES

- bright straw yellow with golden hues
- fruity aromas reminiscent of yellow fruits with light salty notes underlined by the Sauvignon component of the cuvée
- harmonious balance between fruity notes and refreshing acidity

RECOMMENDATION

The complexity of this cuvée made from four grape varieties makes it a highly versatile wine that goes well with fish starters and savory dishes.

CERTIFICATION

IT BIO 013

