



SA' SOLIN SAUVIGNON VERONA INDICAZIONE GEOGRAFICA TIPICA

GRAPES AND VINEYARDS

Production Area:

The vineyards are located in Spiazzi (Caprino Veronese), at 850/900 meters a.s.l

Grape varieties:

Sauvignon Blanc 100%

Vineyards details:

Vines about 10 years old. Sun exposure North-South. Soil composition: marl (calcareous). Training system: Guyot. Vines density 6.500 cp/ha. Yield per ha: 6/7 tons. The entire estate is cultivated by organic viticulture. It is also certified for its respect for biodiversity according to "bio-diversity friendly" criteria.

WINE MAKING AND AGEING

Harvest:

The grapes are hand-picked starting from mid-September until the first week of October. After a careful selection, the bunches are laid, one layer high, on boxes, to preserve them in perfect condition.

Vinification and ageing:

The grapes are destemmed and pressed, and the must is chilled. Maceration lasts for 8/10 hours.

The gentle pressing takes place in oxygen reduction. Then follows the clarification of the must, which is decanted in stainless still. Fermentation is carried on at low temperatures (15°-16° C).

The wine remains on lees for approximately 3/4 months before bottling.

Vintage: 2019

Tasting notes: Straw yellow with greenish highlights. Aromatic bouquet, with green hints such as sage, green pepper, citrus and white peach hints. Dry, mineral, persistent.

Food pairings: Excellent with appetizers, pasta and vegetables, with soups and crustaceans. Perfect with ethnic and vegetarian dishes. Serve cool.

Serving temperature:
10° - 12° C

TECHNICAL DETAILS

Alcohol content: 13,00% vol.
Total acidity: 5,90 gr/l
Dry extract: 20,00 gr/l
Residual sugar: 3,00 gr/l



750 ml

