



SOLALTO 2020

IGT TOSCANA BIANCO

Solalto is the outcome of Elisabetta's dream to create a sweet wine that could underline the meditative part of her character from on vine withering of Traminer, Sauvignon and Semillon grapes in Scansano. The illustration on the label is a drawing made by Clara, Elisabetta's eldest daughter, when she was a child and it represents our land and the sea, well embraced by Maremma's unique sunlight, just like the grapes Solalto has been made of.



Appellation: IGT TOSCANA Bianco

GRAPE: 33% Traminer, 33% Sauvignon, 34% Semillon

Alcohol: 13%

Total Acidity: 7 g/L

Vineyard Position: 200 metri above sea level

Vineyard Exposure: sud-est

Vineyard Surface: 3 ha

Soil: chalky with an important presence of skeleton of tuffaceous origin

Implantation date for current vineyard: 2001

Implantation density: 5200 vines/ha

Cultivation system: spurred cordon

Yield per hectare: 15 q

Harvest period: On-vine withering, the branch is cut in mid-September and left to dry out for about 15 days; the harvest takes place at the end of September

Vinification: the grapes are pressed and vinified at a controlled temperature of 15-18C °

Fermentation Temperature: 15°C

Elevation: stainless steel tanks for 9 months and long bottle maturation

Production: 2.100 bottles

Format: 0,375 l

First vintage produced: 1994

Tasting notes: Brilliant golden yellow. The nose shows scents of persimmon, almond, vanilla and lavender twisted with hints of cinnamon and chestnut honey. The mouthfeel is pleasantly sweet, warm and velvety.

Food Pairing: Fiorino Riserva del Fondatore cheese, fig and walnut tart