



## SOLALTO 2022

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%

**Residual Sugar:** 140 g/L

**Total Acidity:** 6,2 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:** Golden yellow with amber reflections. The nose opens with an elegant aromatic bouquet: ripe persimmon, toasted almond and sun-dried dates, delicately interwoven with hints of cinnamon and chestnut honey.

On the palate it delivers a rich and enveloping sweetness; it is warm, velvety and persistent, offering a harmonious balance between structure and finesse.

**Food Pairing:** *Fiorino Riserva del Fondatore* cheese, *foie gras* scallop with *Santa Fiora* onion jam