



SOLARCO – Friulano e Ribolla Gialla Doc Collio Bianco



GENERAL DATA:

Vineyard: located at Ruttars in the municipality of Dolegna del Collio.

Kind of ground: Marl and clay.

Grape: Friulano e Ribolla Gialla.

Vines per hectare: 5500.

Type of cultivation: Guyot, Cappuccina.

VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, steeped in a cold horizontal press for eight hours and the must is cleaned through settling. 20% of fermentation takes place in Allier barriques, and the remaining 80% in steel tanks at a controlled temperature of 10–12°C. When the fermentation is over, the product thus obtained is not poured off and therefore remains in the same containers to mature for about six months at a constant temperature. At the end of this period, the wine is assembled and bottled. There follows a further long period of refining in the bottle

ORGANOLEPTIC CHARACTERISTICS:

The wine has a golden yellow color; it has a bouquet which recalls the crust of fresh bread and vanilla. On the palate it is very fine, it recalls apples, acacia and tropical fruit.



FURTHER INFORMATION:

Drink with: starters with smoked fish, seafood–soups or soups with white meat; salted fish, fleshy fish and white meat in general.

Longevity: 7 years.

Serve at: 12°C.

PRIZES AND AWARDS:

-  DUE BICCHIERI “Gambero Rosso”:
Vintage 2008–2009
-  QUATTRO GRAPPOLI Guida “Duemilavini” A.I.S. :
Vintage 2007–2008–2009
- **87 punti** “Migliori vini italiani – Luca Maroni”:
Vintage 2009

AZIENDE AGRICOLE
L I V O N



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