



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 acre: 2200.

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 50–53°F. 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 meat-soups; salted fish and white meat in general.

Longevity: 7 years.

Serve at: 54°F.

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