

SoloUva

MADE USING ONLY GRAPE SUGAR



Wine

Name/Typology: SoloUva Brut

Vinatge: n.v.

Production: 20.000 bottles

Aging sur lattes: almeno 24 mesi

Aging in bottles after disgorging: 3-6 months

Alcohol: 12% v/v

Dugar (grape sugar): 4 g/l

Vineyard

District: Adro (Bs)

Surface: 1,5 ha

Year of planting: 1985

Grapes: Chardonnay

Training system: guyot

Soil: Deep moraine

The "solouva" method is based on a simple concept: grapes are a fruit and how this should be harvested ripe. For this reason the harvest takes place in phenolic maturation of the bunches and not in advance. The pressing occurs in modo soffice, with a very low yield, to preserve the maximum the acidity of the must and all the richness of a ripe grape. In all phases of vinification (for the second fermentation in the bottle and for the eventual one dosing syrup) we only use self-produced sugar in the form frozen must, to obtain a product that is the natural expression of the fruit and the territory, without having to use exogenous sugars (sucrose or mcr).



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