

SoloUva

FRANCIACORTA
MADE USING ONLY GRAPE SUGAR

Wine

Name/Typology: Franciacorta Dosaggio

Zero SoloUva

Vintage: n.v.

Blend: Chardonnay 100%

Production: 4.000 bottles

Aging on the lees: 24 months

Aging in the bottle after desorging:
6 months

Alcool: 12 % by vol

Residual sugar (no exogenous
sugar): 0 g/l

Vineyard

District: Adro (Bs)

Surface: 0,5 ha

Years of planting: 1971

Grapes: Chardonnay

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 (suitable for DOCG), 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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