

Solalto 2022

IGT TOSCANA BIANCO

FATTORIA LE PUPILLE



VARIETY:	33% Traminer, 33% Sauvignon, 34% Semillon
VINEYARDS POSITION:	200 metri above sea level
SOIL TEXTURE:	Chalky with an important presence of skeleton of tuffaceous origin
CULTIVATION SYSTEM:	Spurred cordon
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
PROFILE:	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

TOTAL ACIDITY:
6,2 g/L

ALCOHOL:
13%

RESIDUAL SUGAR:
140 G/L

VINEYARDS EXPOSURE:
sud-est

VINEYARD SURFACE:
3 ha

PRODUCTION:
2.100 bottles

FORMAT:
0,375 L

PLANTING DATE FOR CURRENT VINEYARD:
2001

PLANTING DENSITY:
5200 vines/ha

YIELD PER HECTARE:
15 q

FIRST VINTAGE PRODUCED:
1994



Elisabetta's vision of creating a *passito* in Maremma takes shape in this sweet wine. Solalto is born from the natural drying of Traminer, Sauvignon and Sémillon grapes, sourced from the vineyards that surround Pereta.

The label features a childhood drawing by Clara, Elisabetta's eldest daughter: a spontaneous representation of our land, embraced by the sea and illuminated by the sun. An image that perfectly captures the spirit of this wine and the deep bond between family, territory and tradition.