

SOLLUCHERO 2020 Bio – Nevio Scala

PRODUCER Nevio Scala - 9,5 hectares under organic cultivation. The total yearly production is around 42.000 bottles.

APPELLATION Veneto IGT

WINE REGION Veneto - The winery is located next to the Colli Euganei regional park, more specifically in the village of Lozzo Atestino (Padova).

SOILS Volcanic - Alluvial soil marked by sand and limestone

VARIETALS 60% Moscato Giallo, 40% Moscato Bianco

Moscato is called the queen of aromatic grapes and the name originates from the musk flavor, appreciated by the Romans ('Muscus' in Latin) who possibly gave the name to a whole family of grapes. This particular wine is produced from yellow Moscato, more aromatic and rich in sweet terpenes, and white Moscato, more elegant and with citric notes, in a balanced and graceful dry blend with no residual sugars.

AGE OF THE PLANTS: vines are 5 YO.

PLANT DENSITY: 3.240/ha

YIELDS PER HECTARE 50 hl /ha

TRAINING SYSTEM Double Guyot

HARVEST Manual. 1st week in September.

VINIFICATION This is a field blend and the two varieties are processed together since the harvest. The must is kept on the skins for a couple of days before fermentation starts. It then ferments in stainless steel vats with indigenous yeast only (no inoculated yeasts). After resting 6 months in concrete tanks, the wine is bottled without clarification or filtrations. No sulphites added. Total sulphites at bottling: 6 mg/l

BOTTLES PRODUCED 6.000

ALCOHOL BY VOL. 11,5%

WINE DESCRIPTION straw-yellow-colored wine with golden reflections at sight. The nose displays sweet aromatic notes of white flowers and musk, with hints of fresh citric fruits. Balanced and distinct on the palate with a nice finish.

SERVICE TEMPERATURE 10-12 °C

FOOD PAIRING Plates with aromatic herbs, asparagus, artichokes, saor sardines, shellfish, dry pastries

CERTIFICATION: the estate is certified organic since harvest 2019

MEMBERSHIP: The estate is a proud member of Vinnatur and the RAW wine fair created by Isabel Legeron.

