

# Winery Calliari Maria Rita, winemakers in the Dolomites, PRODUCT PRESENTATION



**SOLARIS** is a variety of grapes obtained in Germany, at the Institute of Viticulture in Freiburg, in 1975 from a cross between (Seyve-Villard 5-276 x (Riesling x Ruländer)) and (Zaraya Severa x Muscat Ottonel). It is a breed between American varieties bearers of resistance to pathogens and traditional European varieties bearers of good quality grapes and wine.

The vines are characterized by a very good resistance against the mainly grapes diseases, only in particularly difficult years a couple of phytosanitary interventions with sulfur are necessary.

**SOLARIS** is a very particular vine, in fact it prefers clayey, non-humid soils, located at an altitude higher than 800 meters above sea level.

**SOIL AND LOCATION** **VenticinqueDieci** is made in the top of the NonValley, in the municipality of Romeno (TN) at about 980 metres above the sea level in the heart of the Dolomites. The soil, calcareous-clayey and medium deep, is characterized by a low percentage of stones but the slope of the land still guarantees an optimal water management.

The first Solaris vineyard of our farm was planted in the spring of 2016 with a planting density of over 7000 plants/ha to limit the load of grapes per vine and consequently maximize the quality of the wine.

**HARVEST** The Solaris variety is usually characterized by an extremely early ripening period but, because of the altitude at which we grow it, ours usually does not reach optimal ripeness before the second half of September.

2021 was characterized by a very late season, the cold and abundant snowfalls of winter 2020 delayed the spring vegetative recovery and this delay was preserved until the harvest on 25 September, the latest in our history. The harvest takes place strictly by hand and the grapes are transported in small plastic boxes to preserve their integrity as much as possible.

**IN THE CELLAR** After a soft pneumatic pressing of the destemmed grapes, the must was left to decant for one night before adding selected yeasts. The fermentation, in stainless steel barrels, took place at a controlled temperature and lasted about 10 days. After fermentation, the wine was racked off and remained until the end of spring in small stainless-steel barrels before being filtered and bottled.

**THE WINE** has the typical straw-yellow color, at the nose perceives floral notes, tropical fruit, apricot, ACE fruit juice. In the mouth it has a good structure, fresh and sapid. It is characterized by a good persistence. It can be used as an appetizer wine, surprisingly full-bodied. It goes very well with all kinds of poultry, tasty fish and shellfish but also with salads and asian food.

Serving temperature: 10-12°C

## SOME NUMBERS:

**Harvest date:** 25.09.2021

**Production/ha:** 50hl/ha

**Training system:** Guyot

**Alcohol:** 12,8 % vol.

**Acidity:** 6,7 g/l

**Residual sugar:** 1 g/l

**Bottles made:** 1431

