POTIOR®
Sole di Notte
2014 - 13,5%Vol.
Classificazione:
Offida. D.O.C.G Pecorino
Uvaggio:
Pecorino in purezza

HARVEST The harvest period, roughly the first half of September, it is chosen depending on the degree of ripening of the grapes, technical maturity, taking into account the relationship between the various components puculiari that, thanks to their natural balance, make it possible to obtain maximum varietal expression of the grape. The vineyards are situated at an altitude of about 350 m s.l.m. in fresh soil and clay, which give minerality and flavor to grapes. The grapes, with an average yield per hectare of 7-8 tonnes harvested in the early hours of the day, is immediately transferred to the cellar, selected and cooled.

VINIFICATION The grapes selected plays a skin maceration (the skins) to cool about 10 ° C for several hours, from 10 to 12 hours in special tanks, in order to obtain the maximum extraction of aromatic precursors from skins varietal.

After a soft pressing, the must is decanted statically, maintained for some hours at a temperature of 10 ° C to facilitate the clarification in a natural way, before the alcoholic fermentation.

Once it has the clear must is transferred into small stainless steel tanks where the alcoholic fermentation takes place at controlled temperature not exceeding 15 ° C.

AGING end of alcoholic fermentation, the wine is kept on the lees at low temperature (about 10 ° C), with scheduled pumping, so as not to carry out malolactic fermentation and preserve all its freshness and aroma products.

ORGANOLEPTIC ANALYSIS pale yellow with greenish hues. On the nose the scent is intense, distinctive, pleasant, spacious with fruity sensations of anas, and floral (white flowers) hints of anise and sage. In the mouth with typical and characteristic flavor, the feeling is wide, round accompanied by a pleasant acidity that ends with the tasting notes of freshness with a lingering aftertaste.

ADVICE ideal pairings with grilled fish, soft cheeses. Serve at 10 ° C.