



B A R O N L O N G O

SOLARIS

Solaris 2016

I.G.T. Dolomiti

GRAPE VARIETY The fungus-resistant Solaris vine, a 1975 crossing of Merzling and GM6493, is a protected variety since 2001. The name refers to the sun that helps this variety to ripen early and attain a high fructose level.

SOIL The vineyard lies on rocky porphyry soils at 1,040 metres above sea level at Gschnon in the Trudener Horn Nature Park. The grapes are not sprayed and are tended and picked by hand.

TRAINING SYSTEM The wire framework or Guyot system permits the foliage to be managed, with the grapes able to reach phenological maturity even when close to the ground. Careful pruning produces a yield of 40 hl/ha.

VINIFICATION The whole grapes are pressed and the must is spontaneously fermented at a constant temperature of 20°C. The wine has a tartness when vinified and ages for six months on the coarse lees, followed by a short bottle aging.

ANALYTICAL VALUES With 14% alcohol by volume, total acidity 5.8 g/l and residual sugar 28.13 g/l, it has the character of a sweet late-harvest wine with an extraordinary richness of aromas.

AGING The wine reaches a harmonious readiness after aging for just one year, but with careful storage at constant temperature with good air humidity it can potentially age up to 15 years.

TASTING NOTES The crystal-clear straw-yellow wine with its golden tones appears almost viscous in the glass. The scent is flowery with complex fruity notes. Despite the high residual sugar content it produces a tartness in the mouth, the variety of which when combined with its elegant minerality results in long finish.

PAIRS WITH Perfect with starters with foie gras or to round off a meal with blue cheese, e.g. Roquefort, Gorgonzola or Stilton. Also ideal with creamy desserts such as mousse au chocolat, crème brûlée or panna cotta.

SERVING TEMPERATURE 10°C / 50°F

