



L'OPERA  
WINNICA



## SOL SOL Solaris

This grape is the symbol of the renaissance of viticulture in Poland. It is a variety resistant to cold and disease, which adapts perfectly to these latitudes, and it's able to express a great aromatic and qualitative potential

### Vinification

The Solaris grapes are collected in two stages: at the beginning, not yet completely ripe, the fruits are subjected to malolactic fermentation. Then the ripe grapes are collected in the second stage to have a perfect balance of sweet aromas and acidity.

The grapes are harvested and selected by hand and delivered fresh to the winery. Crushed and soft-pressed, they undergo a short cold maceration and are statically decanted. The resulting must is fermented at a controlled temperature of 18°-20°C. The wine is then aged on the lees in stainless steel vats.

### Characteristics

Color: Straw-yellow colour with greenish hues.

Bouquet: Intense and fruity nose, with hints of Golden apple and white blooms.

Flavor: Dry, fresh and mineral palate.

### Pairings

Excellent as an aperitif, it nicely accompanies Polish pierogi, pyzy, golombky, seafood crudités, vegetable dishes, light pasta and white meat dishes.

**Alcohol content:** 13%

**Serving temperature:** 12-13°C