



L'OPERA
WINNICA



CZAS NA Solaris - Helios

From the union between the now indigenous variety Solaris and the less known, but surprising, Helios, comes a harmonious blend that expresses the potential and richness of Poland.

Vinification

Both grapes harvested in beginning of October, destemming and soft pressing, decantation at 12°C for 24 hours, addition of selected yeasts and fermentation in 3 year-old barriques with light toasting, maturation in French oak (Allier) for 4 months with periodic batonnage (resuspension of yeast).

A partial malolactic fermentation occurs, to round the palate and decrease the verticality of the wine

Both fermentation, alcoholic and malolactic, permit to the wine to adsorb and integrate the entire bouquet of aromas coming from the oak, and to get more delicate notes in the palate. Then the wine ages in stainless steel for an additional 4 months. Bottling is followed by 4 months of bottle refinement.

Characteristics

Color: Soft yellow with touches of green.

Bouquet: Intense nose of tropical fruit, such as pineapple, unites with delicate notes of peach, apricot and citrus, accented by hints of wildflowers and fresh honey.

Flavor: Elegant, rich white with a powerful nose that is complemented by vanilla undertones.

Pairings

Seafood appetizers, pasta dishes with fish or white meat, grilled fish and medium aged cheese.

Alcohol content: 13,5%

Serving temperature: 12-13°C