



# SITTA DOLIOLA 2017



Denomination of Origin: No D.O.  
Wine's category: "Orange Wine", maceration with white grape skins.  
Limited Production: 600 bottles.

## VINEYARD

Vine arbour (pergolas) with 800 cepas/ha.  
Selection of vineyards between 35 and 40 years old.  
Soils of granitic Entisoles of sandy - clayey character.  
Yield: 6.000 Kg/ha.

## WINEMAKING

Hand harvest picking in boxes of 15 Kg perforated.  
Selection of grapes.  
Complete destemming  
Spontaneous alcoholic fermentation in clay pots.  
Pellicular maceration of 10 months in 380L clay pots.  
(Doliola in Latin).  
Malolactic spontaneous fermentation.  
Filtration.

## WINE TASTING

A fresh and citric nose with hints of grapefruit rind. There is a good balance between fruit, alcohol and acidity, with a soft tannic structure. A different and unique wine.



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