ATTIS
BODEGA & VIÑEDOS

SITTA DOLIOLA 2019

Designation of Origin: No D.O.
Wine´s category: “Orange Wine”, maceration with white grape skins.
Limited Production: 566 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 harvested in perforated crates.
Sorting table selection.
Complete destemming
Spontaneus 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.

Morouzos 16D - Dena
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