

SONO BIANCO
Chardonnay DOC Colli d'Imola



2010 VINTAGE

GRAPES

100% Chardonnay Musqué

VINEYARD

Vigna del Lago, Imola
Soils: Medium-textured clay silt

TRAINING SYSTEM

Guyot

VINES PER HECTARE

4,800

YEAR PLANTED

2001

HARVEST

August 20, by hand

VINIFICATION:

Hyperoxygenation of the must, 15-day fermentation in steel at 15-17°C.

MATURATION

In steel under nitrogen

TECHNICAL INFORMATION

alcohol (% volume): 12.71%
residual sugar (g/l): 3.0
total acidity (g/l): 5.75
volatile acidity (g/l): 0.24
pH: .,30
total SO₂: 8 mg/l

BOTTLES PRODUCED

5,000 of 0.5 l. each

ORIGIN OF THIS WINE

SONO is the result of a project launched in 2006 involving the elimination from the vineyards of any kind of synthetic fertiliser and systemic-type antifungal treatments and, later, the surprisingly positive results from avoiding all use of SO₂ in winemaking. After saturating the must with oxygen (hyperoxygenation), technology is utilised to ensure that the wine encounters no further contact with oxygen throughout the winemaking process. SONO will enjoy the same length of life as a white wine made with traditional methods. SONO will be made only in the finest growing years, when we are granted only sound, healthy, optimal-quality fruit.

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