



## **SILOS**LASORTE CUADRA

As the first in what is envisaged as a progressively complex range of wines to come through a partnership between Lasorte Cuadra and the UPAL wine cooperative, Silos is legacy and forerunner in equal parts.

GRAPE VARIETIES: 60% Verdeca; 20% Bianco d'Alessano; 10% Minutolo; 10% Maresco.

APPELLATION: Valle d'Itria IGT Bianco

VINEYARDS: 'Spalliera' trained vines on vertical trellis with single-guyot cane pruning.

EXPOSURE: North-South orientation of vine rows optimize canopy exposure throughout the day.

SOIL: The region's classic red soils of calcareous clay with notable presence of weathered rock.

VITICULTURE: Low impact farming with only sporadic use of sulphur-copper spray thanks to low disease pressure on this well ventilated plateau.

FRUIT COLLECTION: Harvested by hand

WINEMAKING: Mindful integration of skin maceration, temperature-controlled fermentation and extended lees aging in a single 50-hL vat or 'silos' deliver a wine of technical precision while preserving the quintessential traits of native grapes in a refreshingly regional style. No animal byproducts used.

ABV: 12.5%

PRODUCTION: 6,500 bottles

PROPRIETORS: Roberto Lasorte & Stephanie Cuadra

UTAH DABC STATUS: Special Order \ SKU 921936