

Rupe Re Late Harvest

WINE

Late Harvest

COUNTRY

Italy

REGION

Trentino

APPELLATION

Trentino Superiore DOC

GRAPE

Cuvée of Sauvignon Blanc, Nosiola, Gewürztraminer, Chardonnay and Incrocio Manzoni harvested by hand in late autumn.

VINEYARD

The Valle dei Laghi and Vallagarina valleys. The vineyards producing the grapes that go to make Vendemmia Tardiva Rupe Re are situated on medium-high hillsides facing south and southwest, on soils rich in skeleton. The grapes are partially dried out on the vine, also as a result of Botrytis Cinerea, or noble rot, which plays a crucial role in determining the quality of the wine.

In fact, as this rot develops inside the berry, the water content is significantly reduced. This concentrates the sugars and aromatic substances, which give the must, and therefore the wine, its truly unique aromas and flavours.

VINIFICATION

After the berries were gently pressed, the intensely sugary must was fermented and then matured in a small stainless steel tank, when it was bottled. The wine was then finished for 8 months in the bottle before being marketed.

REFINEMENT

Stainless Steel

DESCRIPTION

Intense golden yellow colour with some bright reflections. The nose presents in sequence intense, high-quality aromas of dried apricot, canned peaches, honey and candy floss. The palate is mouth filling and rich in aromas, with a luscious vein of sweetness. Crisp, persistent finish.



WINE STYLE



ANALYSIS

Alcohol: 11,50 % vol.
Total acidity: 6.5 g/l
Residual sugar: 100 g/l



SERVING SUGGESTION

Temperature: 12-14 °C
Pairings: Sweet pastries, but also blue cheeses; for special taste sensations pair with foie gras.



SIZES AVAILABLE

50 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free