

UPUPA ROSA 2023

IGT Vigneti delle Dolomiti Rosato



Variety:

100% Pinot Noir

Terroir:

Our Pinot Noir vineyards are partly on very gravelly, and partly on calcareous and clayey alluvial soils. The airy slopes are well suited for Pinot Noir. The iron content is very high and is reflected in the wine.

Alter der Rebstöcke: ca. 25 Jahre

Training system Guyot

Yield per hectare: 60 hl

Vintage 2023:

After a mild and dry start to the year, May was rainy and cool, allowing the much-needed water reserves to replenish. The cool temperatures in spring slightly delayed vine flowering. The wet and warm early summer increased disease pressure, but we kept it under control. A hot August and a beautiful autumn brought the grapes to optimum ripeness.

Winemaking:

Hand-harvested, followed by 24 hours of chilled maceration with the stalks. Gentle pressing is followed by fermentation, spontaneous thanks to natural yeasts in used 500l oak barrels. After malolactic fermentation, the wine was left on the fine lees for 8 months.

Bottling: July 2024

N° Bottles :2500

Analysis:

Residual sugar: 2,5 g/l

Alcohol: 13 %Vol.

Total acidity: 4,4/l,

Tasting notes:

Our Upupa Rosa captivates with its copper colour and delicate fruit notes reminiscent of wild strawberries and peach. On the palate, it is structured and mineral, carried by the tannin, an ideal food companion.

Serving recommendations:

Serving temperature 8 °C

To develop its full potential, the wine needs time to breathe. It is ideally drunk from a Burgundy glass.

We recommend our Upupa Rosa with fish dishes, shellfish, light tomato-based antipasti and fresh cheeses.