

UPUPA ROT 2022

Old vines

IGT Weinberg Dolomiten



Variety:

100% Schiava aka Vernatsch

Terroir:

The "Rosslauf" vineyard is located directly on the South Tyrolean Wine Road between Appiano and Caldaro on a hilltop at 450 m above sea level. This well-exposed vineyard is planted with over 50 years old vines and produce particularly high-quality, small-berried Schiava grapes. In addition to the glacial moraine soils with porphyry subsoil, river gravel deposits can also be found here, which tell of the original course of the Adige river.

Vine age: >50 years

Training system: traditional pergola

Yield per hectare: 45 hl

Vintage 2022

In 2022, a dry and mild winter was followed by a cool spring. Fortunately, we did not have any problems with frost. A very sunny and warm May led to early flowering. Due to the record hot and dry summer, there were few disease problems overall, but the vines were pushed to their limits in some cases due to the lack of rainfall. We were able to avoid drought damage through targeted irrigation. Harvest began in mid-September. The result was ripe and healthy grapes with slightly lower acidity levels.

Vinification:

The Schiava grapes were left to ripen on the vine for as long as possible. After a hand selection in the vineyard the grapes were destemmed, transported by gravity into a 20hl fermentation vat and fermented there with the natural yeasts. After three weeks of maceration, the skins were gently pressed and clarified by natural sedimentation. Further ageing and malolactic fermentation took place in 500l oak barrels. The wine aged on the fine lees for 17 months.

Bottling: august 2024

N° bottles: ca. 3200

Analysis:

Residual sugar: 1,6 g/l

Alcohol: 12,5 %Vol.

Total acidity: 4,0 g/l

Tasting notes:

Light ruby red colour in the glass. On the nose, the wine evokes an ensemble of red fruits such as strawberry, raspberry, cherry and cranberries and the subtle scent of roses and vanilla. Juicy and easy-drinking on the palate, it convinces with its fresh, elegant style, pleasantly dry tannin and a slightly mineral taste with structure and intensity.

Serving recommendations:

Serving temperature: 12-14 °C

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

Our Upupa goes very well with lamb and poultry as well as red meat and many Mediterranean and local dishes.