

UPUPA ROT 2017

Old vines

IGT Weinberg Dolomiten



Variety:

93% Schiava, 7% Pinot Noir

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 2017

2017 began with an exceptionally dry winter, which led to isolated winter damage, especially to our Pinot Blanc vines. A very mild spring caused an early budburst. As a result, a frost night at the end of April caused severe damage in many vineyards located at the foot of the hills. Thanks to the use of frost candles we could save our vineyards from most of the damage. The weather during the vine blossom was characterised by constant fair weather. In summer there were many hours of sunshine and little rain. In August then we got some heavy rainfalls. We started picking quite early at the beginning of September, which was very challenging due to many rainy days. Overall, the 2017 vintage was smaller in volume than usual. However, we are very satisfied with the wine quality.

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 15 months. Blending a small amount of Pinot Noir with Schiava is a historic practice in Appiano and that's the reason why we blend some Pinot Noir, depending on the vintage, into our Schiava.

Bottling: October 2019

N° bottles: ca. 3500

Analysis:

Residual sugar: <1g/l

Alcohol: 13,0 %Vol.

Total acidity: 4,9 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.