

Una Tantum Riesling Renano 2014 **TRENTINO DOC**

The Riesling grape variety originated in the Rhone Valley in Germany then spread to Alsace, Austria and Italy. It is considered one of the highest quality white grape varieties internationally due to its ability to produce wines with outstanding personality and elegance, as well as for its extraordinary ageing potential, which puts it on a par with many high-calibre, renowned red wines. Una Tantum was produced from the 2014 vintage, which was a difficult one in terms of weather conditions with temperatures lower than the average for the season and frequent rainfall throughout most of the growing period. Yet it is precisely in the most difficult conditions that this variety can produce wines of great longevity and character.

Production area: the vineyard selected is located on the hill to the east of Trento at 450 metres above sea level.

The cultivation area lies below the village of Oltrecastello and features gently sloping surfaces with north-westerly exposure that are rich in marl and limestone (Scaglia Rossa).

The soil has an abundance of pebbles and a silt-loam texture on the surface and is loamy deep down.

Grape varieties: Exclusively Rhine Riesling

Vinification and maturation: the bunches were first destalked and crushed then macerated at low temperature (10°C) with the must remaining in contact with the skins for four hours in order to encourage extraction of the aromas. After being separated from the solids, the must was fermented in stainless steel vats at a temperature of no higher than 18°C. The good acid content of this variety enabled it to be matured at length on the lees, until it was ready for bottling, which took place in August 2017, or almost three years after the grapes were harvested; maturation then continued in the bottle for another 8 months before the wine went to market.

Analysis: -Alcohol: 13.00% vol. -Total acidity: 8.00 g/l -Total dry extract: 21.7 g/l -Residual sugar: 4.0 g/l -Contains sulphites

Organoleptic description: white wine, shiny yellow in colour with greenish tinges. Elegant and complex fruity nose reminiscent of Golden Delicious apple, apricot and peach, enriched with mineral notes.

On the palate a well-structured wine with excellent minerality and outstanding acidity, with a harmonic, dry finish.

Matching with food: Excellent with fish and seafood; matches well with Asian food, goat's cheeses and white meats.

Serving temperature: 10 – 12°C