

## *Rupe Re Late Harvest* Trentino Superiore DOC

- Production area:** 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 south-west, 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.
- Grape varieties:** This blend is made from 5 varieties: Sauvignon Blanc, Nosiola, Gewürztraminer, Chardonnay and Incrocio Manzoni.
- Vinification and finishing:** Grapes severely botrytised with noble rot were harvested and selected by hand in late autumn, hence the name Vendemmia Tardiva (late harvest), which is reserved exclusively for wines made from grapes over-ripened on the vine. 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.
- Analysis:** Alcohol: 12.50 % vol.  
Total acidity: 6.50 g/l  
Residual sugar: 100 g/l
- Organoleptic 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.
- Matching with food:** Sweet pastries, also matches superbly with blue cheeses; for special taste sensations pair with *foie gras*.
- Serving temperature:** 12 – 14 C°
- Allergens:** Sulphites