

## UPUPA ROSA 2022

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 2022

In 2022, a dry and mild winter was followed by a cool spring. Fortunately, we had no problems with frost. A very sunny and warm May caused early flowering. Due to the record-breaking hot and dry summer, there were few problems with diseases overall, but the vines were partly pushed to their limits by the lack of rainfall. We were able to avoid drought damage through targeted irrigation. The harvest began in mid-September. Ripe and healthy grapes with slightly lower acidity values were the result. The grapes for our Upupa Rosa were selected during a pre-harvest in early September.

### 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: June 2023

N° Bottles :2500

### Analysis:

Residual sugar: 1,8 g/l

Alcohol: 12,5 %Vol.

Total acidity: 5,3g/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.