

Vendemmia Tardiva

Classification:

Trentino Superiore DOC

Blend of grapes:

Chardonnay, Pinot Bianco, Traminer e Sauvignon

Cultivation area

These vines are grown on the hill to the west of the area of Mama d'Avio, a beautiful alluvial cone zone that is windy in the morning with winds blowing from the north and mitigated in the afternoon by the "Ora del Garda" wind blowing from the south.

Grape harvest

The Chardonnay, Pinot Bianco, Traminer e Sauvignon grapes are harvested in the second ten-days of November, and due to their long ripening on the vines, they have taken on the effects of the Botrytis Cinerea that increases their sugar level. Only after remaining covered in this beneficial mold, the grapes can be used to produce this unique wine and, thus, be harvested. All grapes are strictly harvested by hand.

Vinification

The grapes are softly crushed and pressed with long stops to extract all the terpenes and aromatic substances produced during their long ripening period. The must is very dense, and it is immediately mixed with selected yeasts and fermented in large oak barrels. The fermentation is very long and lasts at least 40 days. Finally, the wine is poured and allowed to stand in wooden and steel barrels for 18 months before bottling.

Sensory profile:

This wine boasts a bright golden-yellow color and its scent features the sweetness of acacia honey. It has an elegant flavor of dried fruits and oranges, and to the palate it tastes slightly sweet with hints of hazelnut and vanilla. This is a very balanced wine full of aromas, with an aftertaste of cream and orange.

Pairings:

This wine accompanies well small dry confectionery, puff pastry, apples pies and "millefoglie" cakes. It is perfect to be enjoyed with blue-veined cheeses, such as gorgonzola, or in any social occasion between meals.

Serving temperature:

13° C

Bottle and content:

500 ml Bordolese vinaria bottle

Packaging:

Six-bottle pack with horizontally stored bottles.

