

Essenzia

LATE HARVEST



The color is yellow gold with greenish reflection.

The bouquet is very intense and complex, with hints recalling ripe fruits such as peach, black currant, melon and tropical fruits such as banana, pineapple, mango and passion fruit, all inserted in elegance resulting from noble mold.

On the palate it is a fresco, full, with an aromatic body and justly sweet.

It goes well with spicy gorgonzola or similar cheeses, with goose paté and with dried sweets, tarts.

Excellent wine for meditation and meeting.

Vineyard situation: Faedo in Coveli at 350 m. above the sea level. with western exposure and in the locality Palai at 700 m. above the sea level. with southern exposure; Grumes in the upper Val di Cembra at Maso Rella at 800/900 m. above the sea level. with south-south / west exposure.

Training system: "pergoletta trentina aperta" with a vine density of 6500 plants per hectare.

Soil: Faedo is located between the Permian formation of the porphyritic platform and the Werfenian deposits of sandstones, siltstones, marls, limestones and dolomites.

The soil is changeable in depth from 30 to 100 cm, it is muddy-calcareous type and rests on a marly conglomerate. Maso Rella on the other hand is made up of volcanic rock, consisting of porphyry broken down by a dark brown color.

Grape varieties: Chardonnay, Sauvignon, Riesling Renano, Gewurztraminer, Kerner and (PIWI).

Hectare production: 30 - 40 q.li.

Alcohol: 9,5%.

Life of wine: 6 - 10 years.

Type of bottle: bordeaux bottle da 0,375 cc. in cartons of 6 bottles and Magnum for 1,5 lt.

Notes: Not every year this wine is produced as production is directly linked to weather conditions. The grapes are harvested as late as possible, usually in late November, early December. It is essential that the bunches are attacked by noble rot and that the night temperature falls below zero.

