

# RHEA

## **Category**

IGT Umbria Passito

## **Produced in**

Umbertide

## **Yield**

7000 kg/hectare Grechetto

8000 kg/hectare Malvasia Bianca

10000 kg/hectare Trebbiano Toscano

## **Age of Vines**

10 years

## **Planting density**

5000 vines/hectare

## **Grapes**

Grechetto 33%

Malvasia Bianca 33%

Trebbiano Toscano 34%

## **Harvested**

Grechetto: last fortnight in September

Malvasia Bianca & Trebbiano Toscano: first fortnight in October

## **Vinification**

The grapes are air dried on racks for more than two months. Lightly pressed, the grape juice is put in small oak barrels (80-100 litres) and left to ferment for 60 months while the wine slowly clears through natural settling. The beautiful amber colour of this wine is obtained without filtration, there may be a natural sediment.

## **Bottles Produced**

1000-2000

## **First Year Produced**

2000

## **Wine**

Beautiful copper yellow in colour with a tea like smokiness and tones of amber. Intense aromas of dried fig, dates, sultanas and walnuts, with notes of coffee and chestnut honey. An unusually concentrated wine that envelopes the mouth with its sweetness and noticeable acidity.

## **Advice**

Conservation: keep away from lights in a cool and dry place, store at 15° C.

Accompanies: semifreddo desserts, jam tart or enjoy this "meditation" wine on its own.

Umbrian dishes:: raisins biscuits

Serve at: 8-10 ° C

