



MASO LIZZONE 2019

CABERNET SAUVIGNON TRENINO SUPERIORE DOC



AWARDS



The environment, the grape variety and human effort contribute in equal measure to produce this wine.

VINEYARD CHARACTERISTICS

Seasonal performance Spring bud break came early, but a cold May delayed flowering by about ten days. After this, the season enjoyed very favourable weather with well-distributed rainfall. By harvest time, the bunches were healthy, well-ripened and with good acidity levels.

Location of the vineyards A single vineyard in a warm, south-east facing area where the grapes can reach optimum ripeness.

Grape variety used 100% Cabernet Sauvignon.

Type of terrain Mostly pebbly, medium texture, with good clay content, verging on calcareous.

Training system Guyot-trained.

Production 7,000-8,000 kilos of grapes per hectare.

VINIFICATION AND AGEING

Harvest The operations were carried out with careful manual selection on 15 October, in small containers.

Vinification The grapes were quickly transported to the winery in 200 kg crates. They were immediately destemmed and the whole berries were dropped into a special steel fermenter for alcoholic fermentation.

Alcoholic fermentation took place at a temperature of around 25 °C (77 °F) with maceration on the skins for at least 12-13 days for all varieties in stainless steel tanks.

Ageing On 14 January 2020, after malolactic fermentation and a couple of racking operations, the wine was placed in barriques and tonneaux made of mainly French and new oak for ageing. On 13 January 2021, after one year of ageing, the wine was blended. The wine was bottled on 5 February 2021, producing 3,222 bottles of 0.75 l and 50 magnums. Bottling will be followed by 24 months of bottle ageing.

ORGANOLEPTIC CHARACTERISTICS

Colour The wine has a vibrant ruby red colour and a good fullness.

Aroma The aroma offers an intense and stylish



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interweaving of nuances, beginning with notes of ripe red fruit and spicy notes, then more elegant hints of vanilla, cocoa butter, sweet chocolate and coffee, and finally a rather decisive mineral note.

Flavour On the palate, the wine fills the mouth with the intensity, balance and harmony of its soft and hard components. It is notable for the leisurely release of flavours and, above all, the mineral note perceived in the aroma. Intended to be aged, but also splendid enjoyed immediately.

ANALYTICAL DATA

Alcohol 14.17% vol.

Residual sugar 0.4 g/l.

Total acidity 5.10 g/l.

pH 3.70.

Contains sulphites.

PAIRINGS

- First courses with hearty meat sauces or game sauces
- Processed meats and wild bird with sauce
- Lamb loin with aromatic herbs
- Turkey stuffed with Drena chestnuts

SERVING TEMPERATURE

Serve at 18-20 °C (64-68 °F) in wide glasses.

STORAGE CONDITIONS

Keep in a cool place, away from light and heat sources.

Store the bottles horizontally.

AGEING POTENTIAL

15 years.

AWARDS

To see all of Cantina di Riva's awards, please visit www.agririva.it/EN/awards.php or scan the QR code in the first page.

PALLETISATION

Size 0.75 l (1.34 kg) • 1.5 l (2.79 kg)

Type Bordeaux

Bottles per case (0.75 l) 6 bottles • Weight 8.65 kg

Case dimensions (0.75 l) Length 32.5 cm • Height 17 cm • Width 24.5 cm

Palletisation (0.75 l) 88 cases • Weight 780 kg • Height 147 cm