

RENA 2019

TRENTINO SUPERIORE · LATE HARVEST



AWARDS



Rena was obtained from the vinification of Chardonnay, Moscato Giallo and Traminer Aromatico grapes harvested after natural drying on the vine in a vineyard located in the most characteristic and vocated areas of Alto Garda Trentino.

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 Tennesse Hills and Drena.

Grape variety used Approx. 60% Chardonnay, approx. 25% Moscato Giallo and approx. 15% Traminer Aromatico.

Type of terrain Glacial in origin, with good clay content and tending to calcareous.

Training system Pergola Trentina trellis.

Production Approx. 5,000 kg of grapes per hectare.

VINIFICATION AND AGEING

Harvest The grapes were harvested on 15 October, manually, in small crates of 3-4 kg of grapes each. In the cellar, the grapes were dried in a drying room and then placed in pneumatic presses for soft pressing. This yielded a must with a sugar concentration of approximately 25 °Babo.

Vinification After 36 hours of static decantation, the must was sent to alcoholic fermentation: most of it in steel tanks, and the remainder in French wooden barrels. Alcoholic fermentation stopped naturally at around 12 °C (56 °F).

Ageing The wines were then blended and bottled on 30 July 2020 in 2,830 bottles. Maturation of 36 months in the bottle followed.

ORGANOLEPTIC CHARACTERISTICS

Colour The wine has a beautiful, lustrous golden yellow colour that is very vivid and appealing.

Aroma The aroma has a good complexity, with notes that range from candied fruit to quince preserves over a good spicy base.

Flavour In the mouth, the natural sweetness is softened by the lovely minerality, giving the wine perfect balance.



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ANALYTICAL DATA

Alcohol 12% vol.

Residual sugar 99.8 g/l.

Total dry extract 33.4 g/l.

Total acidity 7.06 g/l.

pH 3.71.

Contains sulphites. Does not contain GMO.

PAIRINGS

- Traditional desserts from Trentino
- Aged and blue cheeses paired with honey

SERVING TEMPERATURE

The ideal serving temperature is 10-15 °C (50-59 °F).

STORAGE CONDITIONS

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

AGEING POTENTIAL

15 years and more.

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 0.5 l (1 kg)

Type Bordeaux with high shoulders

Bottles per case 6 bottles • Weight 6.2 kg

Case dimensions Length 21.5 cm • Height 30 cm • Width 15 cm

Palletisation 87 cases • Weight 560 kg • Height 104 cm