



MASO ÉLESI 2020

PINOT NERO TRENTINO SUPERIORE · ORGANIC



AWARDS



From a vineyard with a very high vocation for Pinot Noir grown organically.

VINEYARD CHARACTERISTICS

Seasonal performance 2020 was a normal year in this sense, with an average winter and a slight warmer spring than usual. These higher temperatures enabled a slightly earlier bud break. Harvest time, on the other hand, was characterised by abundant rainfall and high humidity, calling for heavy intervention and inspections in the vineyard to assess the best moment to pick the grapes. The work carried out by partners and technicians ensured that the grapes arrived healthy and well-ripened in the cellars.

Location of the vineyards A single vineyard in Padaro with its pertinent building (or *maso*) at the foot of Mount Baone, surrounded in a holly oak wood.

Grape variety used 100% Pinot Noir.

Type of terrain Ancient, fairly shallow, medium texture soil, with a good clay content, verging on calcareous: the best for this variety.

Training system Guyot-trained.

Production 4,200 kilos of grapes per hectare.

VINIFICATION AND AGEING

Harvest The operations took place with careful manual selection on 12 and 14 September, in small containers.

Vinification The grapes were quickly transported to the cellar, where they were immediately partially destemmed and the whole berries were dropped into a special steel tank for alcoholic fermentation. Initially, a cold pre-fermentation maceration was carried out for five days at 13-15 °C (55-59 °F). Alcoholic fermentation took place at a temperature of around 24 °C (75 °F) with maceration on the skins and stems for a couple of weeks.

Ageing At the end of October, after malolactic fermentation and a first racking, the wine was placed in 500-litre French oak barriques and tonneaux for ageing. At the beginning of December 2021, after almost 14 months of ageing in wood, the wine was blended and bottled on 25 February 2022, producing 3,804 bottles and 50 magnums. Finally, bottle ageing lasted at least 18 months before being put on sale.



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ORGANOLEPTIC CHARACTERISTICS

Colour The wine has a luminous ruby red colour with slight transparency.

Aroma Following a brief oxygenation, it offers an elegant complexity of nuances on the nose: notes of fresh red fruit, ranging from blackberry to morello cherry, and floral notes of rose are well integrated with more spicy hints of juniper, vanilla and bitter cocoa. There is the essentiality and fragrant purity of the original grape variety.

Flavour On the palate, the wine still shows great elegance and balance made up of compact but harmonious tannins and a nice sensation of freshness and sapidity that give it great depth. In the mouth, there is a reminder of the fragrant sensations perceived previously. A young wine, ready, but certainly in need of development.

ANALYTICAL DATA

Alcohol 13.92% vol.

Residual sugar 0.4 g/l.

Total dry extract 27.0 g/l.

Total acidity 5.01 g/l.

pH 3.63.

Contains sulphites. Does not contain GMO.

PAIRINGS

- Starters of savoury and smoked meats.
- Lamb chops with herbs or rabbit terrine with herbs.
- Fillet of pork and game birds.

SERVING TEMPERATURE

Serve at 16-18 °C (around 60-64 °F) in wide glasses.

STORAGE CONDITIONS

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

AGEING POTENTIAL

10 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 Burgundy

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 145 cm