



GÈRE 2021

ROSSO TRENINO SUPERIORE DOC



AWARDS



Gère is produced with the finest grapes from vineyards ideally suited for cultivating Cabernet Franc, Merlot and Cabernet Sauvignon.

VINEYARD CHARACTERISTICS

Seasonal performance The 2021 vintage was characterised by alternating seasonal trends and rather extreme situations, but on the whole it was interesting in terms of quality. Sprouting was delayed due to the cold weather in April, with limited bud fertility. Flowering was also delayed, but took place very quickly. Subsequently, hailstorms affected almost the entire area on several occasions, but fortunately the damage was light in light of the optimal climatic conditions that followed and the selection and cleaning work carried out by the members. At the harvest, the vines presented themselves excellently and with a reduced production load: healthy, well-matured bunches with an optimal acid balance, also due to the delayed ripening.

Production area South-westerly facing slopes of Monte Brione, with plenty of hours of daylight and an excellent microclimate thanks to its vicinity to the lake and the cooling breeze of the Ora del Garda and Varone winds, from Varone and Ceniga.

Grape variety used 90% Cabernet Franc, 9% Merlot and 1% Cabernet Sauvignon.

Type of terrain Clay loam.

Training system Guyot.

Production 6,000 kilos of grapes per hectare.

VINIFICATION AND AGEING

Harvest The harvest took place on 22 and 30 September with careful manual selection of the grapes.

Vinification The grapes were quickly transported to the winery in ca. 200 kg crates, immediately destemmed and the whole berries were dropped into a special stainless steel fermentation tank for alcoholic fermentation. Alcoholic fermentation lasted around 10-14 days depending on the wine and took place at a controlled temperature of around 24 °C with maceration with the skins.

Ageing At the end of malolactic fermentation, after an initial racking, the wine was aged for about a year: part in stainless steel tanks and part in oak barriques and tonneaux. On 10 January 2023, after 12 months of ageing, the wine was blended. Bottling took place on 24



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February 2023, producing 3,372 0.75 l bottles. Bottling will be followed by a long period of bottle ageing (24 months).

ORGANOLEPTIC CHARACTERISTICS

Colour The wine has a splendid ruby red colour.

Aroma Following a brief oxygenation, it offers the nose a bouquet of great personality and complexity, the result of blending the three different varieties of Bordeaux origin. The peculiarities of the three grape varieties are excellently integrated and offer a broad, persistent and remarkably elegant bouquet, with notes ranging from fruity (sour cherry, ripe blackberry) to spicy (black pepper, cocoa, liquorice) and floral.

Flavour On the palate it immediately conveys a great sensation of harmony and balance, thanks to the dense weave of soft tannins, and then reveals itself to be particularly round, velvety and long, fading into the finish with a rich persistence of flavours and aromas.

ANALYTICAL DATA

Alcohol content 13.57% vol

Sugars 0.4 g/l

Dry extract 29.5 g/l

Total acidity 5.52 g/l

pH 3.69

Contains sulphites. Does not contain GMOs.

PAIRINGS

- Pasta with wild game ragout (wild boar).
- Roast duck.
- Wild boar stew and polenta.

SERVING TEMPERATURE

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

STORAGE CONDITIONS

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

AGEING POTENTIAL

Beyond 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 "Bordolese Riva" custom bottle (0.75 l) • Bordeaux (1.5 l)

Bottles per case (0.75 l) 6 bottles • Weight 8.5 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