



MASO ÉLESI 2021

PINOT NERO TRENTINO SUPERIORE · ORGANIC



AWARDS



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

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.

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 Less than 40 quintals of grapes per hectare.

VINIFICATION AND AGEING

Harvest The operations took place with careful manual selection on 21 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 some 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 more than three weeks.

Ageing In December, after malolactic fermentation and a first racking, the wine was placed in 500-litre French oak barriques and tonneaux for ageing. In October 2022, the wine was blended and bottled on 19 May 2023, producing 3,360 bottles and 50 magnums.



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Finally, bottle ageing lasted at least 18 months before being put on sale.

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 13.40% vol

Residual sugar 0.3 g/l

Total dry extract 27.0 g/l

Total acidity 4.93 g/l

pH 3.55

Contains sulphites. Does not contain GMOs.

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