



MASO LIZZONE 2021

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 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 a warm, south-east facing area where the grapes can reach optimum ripeness.

Grape variety used 97,5% Cabernet Sauvignon and 2,5% Cabernet Franc.

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

Training system Guyot-trained.

Production 4,000 kilos of grapes per hectare.

VINIFICATION AND AGEING

Harvest The operations were carried out with careful manual selection on 8 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 almost 20 days.

Ageing On 17 January 2022, 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 9 January 2023, after one year of ageing, the wine was blended. The wine was bottled on 24 February 2023, producing 3,900 bottles of 0.75 l and 30 magnums. Bottling will be followed by 18 months of bottle ageing.



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ORGANOLEPTIC CHARACTERISTICS

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

Aroma The aroma offers an intense and stylish 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 13.50% vol.

Residual sugar 0.3 g/l

Total acidity 6.14 g/l

pH 3.32

Contains sulphites. Does not contain GMOs.

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.