



CRÉA 2022

MERLOT TRENTINO SUPERIORE DOC



AWARDS



One of the most representative wines of the cellar, Créa was vinified with the best grapes from the vineyards best suited to cultivation of the Merlot varietal.

VINEYARD CHARACTERISTICS

Seasonal performance The year was characterised by the scarcity of rainfall, which was already limited in the early winter months, with very dry days and very high temperature ranges. Budding was slightly delayed, but the vegetative season then continued very quickly, so much so that flowering was already anticipated in the third ten days of May. From the beginning of June and for most of the summer, there were long hot and dry periods, with temperatures several degrees above average both during the day and at night. Fortunately, the far-sightedness of the irrigation consortia and some rain at the most critical times made it possible to adequately compensate for the lack of water. The harvest was early and was carried out with perfectly healthy and intact grapes, but with a tendentially low acid content, so it was essential to centre the harvest at the right time. A vintage of great expectation for red wines.

Location of the vineyards Earlier zones to allow better ripening of the grapes: Bolognana and the slopes of Monte Brione. These are mainly southerly facing areas that enjoy many hours of sunlight and excellent microclimatic conditions.

Grape variety used Merlot with 4% Cabernet Franc.

Type of terrain Heavy soils with medium texture, characterised however by a high clay content, at times calcareous.

Training system Guyot-trained.

Production 7,000 kilos of grapes per hectare.

VINIFICATION AND AGEING

Harvest The grapes were harvested by hand on 21 September, selecting the bunches and excluding those that were not perfectly ripe: the undamaged grapes were placed in small containers and quickly transported to the cellar.

Vinification The grapes were immediately destemmed. Alcoholic fermentation took place in special steel vats at a temperature of around 23 °C (73 °F) with maceration on the skins for a couple of weeks.



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Ageing At the beginning of 2023, at the end of malolactic fermentation and after a couple of rackings, the wine was placed in predominantly French oak barriques and tonneaux for aging. The wine was blended at the end of 2023 and bottled on February 1, 2024, producing 3,900 bottles of 0.75 liters, 43 magnums and some bottles in larger formats. The bottling will be followed by at least 18 months of bottle aging.

ORGANOLEPTIC CHARACTERISTICS

Colour The wine has a compact and firm ruby red colour.

Aroma The aroma offers a fascinating and elegant interweaving of nuances that includes berry scents (raspberry, blueberry and blackberry) and plum, as well as the cocoa and liquorice typical of Merlot, and spicier scents like cloves, pepper, menthol and vanilla, which are enhanced by aging in wood.

Flavour The wine reaches the palate with authority and fullness and underscores the balance between the tannins, which lend it structure without disrupting its great elegance, the wonderful plushness, pleasing fresh streak and lingering aromas and flavours. Intended to be aged, but also splendid enjoyed immediately.

ANALYTICAL DATA

Alcohol 13.5% vol.

Residual sugar 0.3 g/l

Total dry extract 29.4 g/l

Total acidity 5.5 g/l

pH 3.5

Contains sulphites. Does not contain GMOs.

PAIRINGS

- Roasted and braised red meats.
- Game dishes.
- Hard cheeses.

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

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.

MANDATORY INFORMATION

To view instructions for waste sorting, nutritional declaration and list of ingredients, follow these steps with your mobile phone: (1) scan the QR code; (2) open the web app; (3) scan the barcode corresponding to the format you are interested in.



0,75 l



8 025966 000316

1,5 l



8 025966 420763

3 l



8 025966 402769

5 l



8 025966 402783