

GÈRE 2022

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 2022 vintage was characterized by scarce precipitation, already limited from the early winter months, with very dry days and very high temperature fluctuations. Budbreak occurred with a slight delay, but the growing season then progressed very rapidly, advancing flowering to the third week of May. From early June and throughout most of the summer, there were long hot and dry periods, with temperatures several degrees above average both during the day and at night. The heat allowed the red grapes to ripen optimally and, fortunately, the foresight of the irrigation consortia and some rain during the most critical moments adequately compensated for the lack of water. The harvest was brought forward and took place with perfectly healthy, intact and ripe grapes. A vintage of great expectations for red wines.

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 95% Cabernet Franc, 4% Merlot and 1% Cabernet Sauvignon.

Type of terrain Clay loam.

Training system Guyot.

Production 6,000-7,000 kilos of grapes per hectare.

VINIFICATION AND AGEING

Harvest The harvest took place on 23 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 two weeks 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. At the end of 2023, after 12 months of ageing,



GÈRE 2022

ROSSO TRENINO SUPERIORE DOC

the wine was blended. Bottling took place on 2 February 2024, producing 2,946 0.75 l bottles a few larger-format 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 14% vol.

Sugars 0.4 g/l

Dry extract 29.6 g/l

Total acidity 4.90 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.

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 000507

3 l



8 025966 403162

5 l



8 025966 403179