



LORÉ 2022

CHARDONNAY TRENTINO DOC VIGNA LORÉ



AWARDS



Loré was vinified with the best grapes from the vineyards best suited to cultivation of the Chardonnay varietal, with the addition of a small percentage of Manzoni Bianco grapes.

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.

Location of the vineyards Loré is in Piazze, in the municipality of Tenno, at an altitude of about 250 m a.s.l. It has south-westerly exposure with a very wide orographic horizon, which means it enjoys many hours of sunlight.

Grape variety used Chardonnay (85%) and Manzoni Bianco (15%), as permitted by the production Regulations.

Type of terrain Medium texture with a high clay content, verging on calcareous.

Training system Simple Trentino pergola trellis system.

Production About 8,500 kilos of grapes per hectare.

VINIFICATION AND AGEING

Harvest It took place on 26 August with careful manual selection of the grapes during the coolest hours of the day (morning) and using small containers for transport to the cellar.

Vinification The grapes, delivered in small containers, were destemmed and cooled to around 10 °C (50 °F). This was followed by pre-fermentation maceration in the press in contact with the skins for 4-5 hours, soft pressing and static decantation.



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Alcoholic fermentation took place initially in steel and then in barriques and tonneaux for about 2 weeks at a temperature of around 17 °C (63 °F).

Ageing At the end of alcoholic fermentation, the barriques and tonneaux were filled without racking; periodic batonnage kept the fermentation lees in suspension to give the wine more complexity and volume. The wine underwent partial malolactic fermentation and was blended in July 2023 and 5,712 bottles were bottled on 3 August. Bottling was followed by an appropriate period of bottle ageing before release.

ORGANOLEPTIC CHARACTERISTICS

Colour The wine has a straw yellow and lights up the glass when it is poured.

Aroma It presents an explosion of splendidly elegant, persistent notes on the nose, with overtones that go from Golden Delicious apples to exotic fruits, through to the spring blossom of acacia and hints linked to the passage in vanilla wood and hazelnut.

Flavour In the mouth it is rich and profound, embracing the palate with great intensity and good structure, it is velvety, fresh with a rich mineral vein.

ANALYTICAL DATA

Alcohol 13.35% vol.

Residual sugar 2.2 g/l

Total acidity 5.33 g/l

pH 3.33

Contains sulphites. Does not contain GMOs.

PAIRINGS

- First and second fish courses (salt- or freshwater) or shellfish
- Cream and ham ravioli
- Vegetable lasagne
- Mushrooms with béchamel sauce

SERVING TEMPERATURE

The ideal serving temperature is 10–12°C (50–53.6 °F).

STORAGE CONDITIONS

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

AGEING POTENTIAL

5 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)

Type Burgundy

Bottles per case 6 bottles • Weight 8.51 kg

Case dimensions Length 30.5 cm • Height 18 cm • Width 25.5 cm

Palletisation 88 cases • Weight 770 kg • Height 154 cm