

LORÉ 2024

CHARDONNAY TRENINO 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 warmer-than-average winter advanced vegetative recovery, putting valley-floor vineyards at risk from late April frosts, but without damage. Spring was very rainy, even during flowering, causing coulure phenomena and leading to looser bunches. The first six months of the year exceeded the historic rainfall peak that had persisted since 1926, and significantly engaged, but ultimately successfully, the member winegrowers in vineyard operations. From July temperatures increased and the great heat, mitigated by Lake Garda, allowed the bunches to ripen optimally, blocking the onset of rot, like a sort of disinfection. Harvest began on August 21, in line with recent years, and, as anticipated, proved quite scarce in terms of quantity, allowing perfect timing of ripening, with good acidic balance in whites and perfect phenolic maturity in red-fruit grapes. Therefore, a harvest poor in quantity, but of great quality and prospect for aging the wines obtained.

Location of the vineyards Loré is in Piazza, 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 6,000 kilos of grapes per hectare.

VINIFICATION AND AGEING

Harvest It took place on 8 September 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 were destemmed and cooled to around 10 °C (50 °F). This was followed by pre-fermentation maceration in the press in contact with



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the skins for some hours, soft pressing and static decantation. Alcoholic fermentation took place initially in steel and then in oak barriques and tonneaux for about ten days 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. Part of the wine underwent malolactic fermentation. At the end of May, the wine was assembled with all its components in July 2023, and on July 18, 2024, 4,610 bottles were bottled. The bottling was followed by an appropriate period of bottle aging of approximately 6 months before commercialization.

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 13.50% vol

Residual sugar 0.5 g/l

Total acidity 5.19 g/l

pH 3.44

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 12-14°C (54-57 °F).

STORAGE CONDITIONS

Store in a cool place, preferably between 10 and 16 °C (50-61 °F) away from light, positioning the bottle horizontally.

AGEING POTENTIAL

Not less than 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.

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.

