



BREZZA RIVA BRUT

TRENTODOC SPARKLING WINE



VINEYARD CHARACTERISTICS

Production area The mid to high hills, in the best zones for producing sparkling wine.

Grape variety used 100% Chardonnay.

Training system Trentino pergola for the older vineyards and Guyot for the younger ones.

VINIFICATION AND AGEING

Harvest Careful, timely thinning ensures that grape yields per unit of surface area are within the limits established by the production standards. The harvest takes place between August and September, choosing the ripest, healthiest bunches and placing them in small containers by hand.

Base wine The whole grapes transported to the winery are immediately destemmed and crushed. They are then soft pressed while striving to reduce contact with the air to a minimum. Alcoholic fermentation lasts approximately 7 days and occurs at controlled temperatures between 16 and 18 °C (61 and 64 °F). After fermentation is complete, the base wine is cooled and separated from the gross lees.

Secondary fermentation The base wine undergoes traditional bottle fermentation, scrupulously following the Trento DOC classic method. Secondary fermentation takes place in the spring following the harvest and subsequent aging on the lees lasts for up to 36 months.

ORGANOLEPTIC CHARACTERISTICS

Perlage Very fine, with bright white foam.

Colour Straw yellow with greenish edges.

Aroma Fruity and characteristic, with an appealing hint of yeast.

Flavour Full, pleasantly fresh and balanced, with a good length.

ANALYTICAL DATA

Alcohol content 12.5 % vol.

Total acidity From 6 to 6.5 g/l.

pH Approx. 3.2

Contains sulphites.



BREZZA RIVA BRUT

TRENTODOC SPARKLING WINE

PAIRINGS

- Aperitifs and starters.
- Risottos.
- Dishes made with steamed, grilled or foil-baked fish.

SERVING TEMPERATURE

Serve at 8 °C (46 °F) and consume within one year of the date of disgorgement.

STORAGE CONDITIONS

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

AGEING POTENTIAL

5 years.

PALLETISATION

Size 0,75 l (1,6 kg)

Type Champagne bottle

Bottles per case 6 bottles • Weight 10,4 kg

Case dimensions Length 34 cm • Height 18 cm • Width 25 cm

Palettisation 80 cases • Weight 852 kg • Height 160 cm