

BREZZA RIVA RISERVA 2016

METODO CLASSICO TRENTO DOC – TRENTO DOC CLASSIC METHOD



AWARDS



VINEYARD CHARACTERISTICS

Seasonal performance In spring 2016 the vegetative recovery was delayed due to the particularly cold temperatures, which, however—thanks to the mitigating action of Lake Garda—did not cause any damage to the vineyards. During the summer the climate was cool with frequent rainfall. The ripening of the grapes benefited from clear and not very humid days, characterized by a marked temperature range.

Location of the vineyards In the upper Tennesse area, an area with a great vocation for the cultivation of Chardonnay grapes for the production of Classic Method sparkling wine, with shallow, calcareous soils that induce a perfect productive balance in the vineyards.

Grape variety used 100% Chardonnay.

Training system Simple Trentino pergola.

Management in the vineyards The suitability of the area allows to reduce agronomic interventions to a minimum. The vineyard, which is very well balanced, is managed by the vine-grower with the objective to best interpret the vintage, adapting the operations such as flaking, thinning and topping of the shoots according to the climatic trend. The grapes are harvested slightly early to preserve the acidic component that is characteristic of Brezza Riva Trento DOC Riserva.

VINIFICATION AND AGEING

Harvest The grapes are harvested by hand and put in boxes to best preserve their integrity. They are then delivered to the cellar.

Base wine The grapes are immediately sent to the pressing cycle without being destemmed in order to best ensure the integrity of the bunches. The soft pressing allows to obtain musts without phenolic components that would give little elegance to the wine. The must, after being naturally decanted for about 12 hours, begins alcoholic fermentation, which takes place partly in steel (85%) and partly in French oak barriques (15%), where it is kept until spring and prepared for the draught operation.

Secondary fermentation (draught) The base wine is processed for foam in the late spring following the harvest. As dictated by the Trento DOC regulations, the

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second fermentation takes place only according to the Classic Method and then in the bottle. The wine matures on its own yeasts for thirty-six months before disgorging.

ORGANOLEPTIC CHARACTERISTICS

Colour The wine is brilliant, straw yellow in colour with abundant foam. The grain of the bubbles is very fine, very numerous and persistent.

Bouquet The wine has a good intensity and complexity, of fine quality. In the tertiary bouquet you can recognise a mineral note, the frankness of the vine variety, the fragrance of yeast and fruity notes reminiscent of pineapple and green apple.

Flavour Moderately warm Pas dosé taste, with a long and persistent flavour. Full-bodied wine, with good aromatic persistence, harmonious.

SERVING TEMPERATURE

Serve at a temperature of 10 °C inside goblets of medium size.

ANALYTICAL DATA

Alcohol content 12.0 % vol.

Residual sugar <2 g/l.

Total acidity 7.4 g/l.

pH 3.1.

Contains sulphites.

PAIRINGS

- Citrus-flavoured fish tartare
- Monograno spaghetti with trout roe and chilli pepper flavoured oil

STORAGE CONDITIONS

Store in a cool place away from light and heat sources. Always store the bottle horizontally.

AGEING POTENTIAL

A mature wine in its evolutionary state, with the ability to preserve itself inside the bottle for about five 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 (1.6 kg)

Type Champagne bottle

Bottles per case 6 bottles - Weight 10.4 kg

Case dimensions Width 34 cm - Height 18 cm - Depth 25 cm

Palettisation 80 cases - Weight 852 kg - Height 160 cm