

BREZZA RIVA BRUT

TRENTODOC CLASSIC METHOD SPARKLING WINE

Brezza Riva is dedicated, in name and substance, to the breath of the lake. Its delicate touch restores vigor, its crisp freshness satisfies, its pleasantness instills good cheer.



VINEYARD CHARACTERISTICS

Grape variety 100% Chardonnay

Vineyard location Predominantly Alto Garda area, in the best zones for sparkling wine production. Vineyards are selected annually based on seasonal conditions.

Training system Mainly Trentino pergola, as it protects the grape clusters from excessive summer heat while ensuring good fruit ventilation.

VINIFICATION AND AGEING

Harvest Proper green management by winegrowers ensures grape yields per unit area well within the production regulations limits. Harvest takes place between August and September with manual selection of the ripest and healthiest clusters. Grapes are placed in perforated bins that preserve their integrity and ventilation until delivery to the winery.

Base wine The whole grapes, delivered intact to the winery, are placed in membrane presses with necessary care to avoid breaking the berries. Whole grape pressing is fundamental to obtain the best product for sparkling wine production: it allows gentle separation of different must fractions that will then be vinified separately. Alcoholic fermentation is initiated following must settling and is carried out in about seven days at controlled temperatures between 16 and 18 °C (61-64 °F). After fermentation, the base wine is obtained and stored at low temperatures on fine lees in steel tanks. Malolactic fermentation is conducted for some portions of the product.

Secondary fermentation In spring, the base wine components are blended to create the cuvée, which will be processed through traditional bottle refermentation following the Trento DOC classical method precisely. The second fermentation in bottle takes place in spring following the harvest, and subsequent aging on lees lasts from 20 to 36 months.

ORGANOLEPTIC CHARACTERISTICS

Perlage Very fine and persistent.

Colour Straw yellow with greenish hints emphasizing freshness.



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Aroma Complex with notes ranging from flint to citrus and pineapple fruits, to freshly baked bread and brioche from bottle aging on lees.

Flavour Like the entire Brezza line, it stands out for its verticality and freshness. The palate also appreciates its balance and fullness.

ANALYTICAL DATA (variations depending on vintage)

Alcohol content From 12.00 to 12.40% vol.

Residual sugar Between 6 e 8 g/l

Total acidity From 6.50 to 7.20 g/l

pH Approx. 3.10

Contains sulphites. Does not contain GMO.

PAIRINGS

- Appetizers with savory pie or battered vegetables or aged cheeses (Trentingrana)
- Fish-based first courses
- Vegetable risottos
- Fried or baked fish main courses

SERVING TEMPERATURE

Serve at a temperature of 10-12 °C (50-54 °F).

STORAGE CONDITIONS

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

PALLETISATION

Size 0.75 l (1.6 kg) • 1.5 l (3.25 kg)

Type "Monterossa" 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