

# GÈRE 2018

## TRENTINO DOC ROSSO



AWARDS



*Gère is produced with the finest grapes from vineyards ideally suited for cultivating Cabernet Franc, Merlot and Cabernet Sauvignon.*

 Ruby red	 13,36% vol.
 Serve at 18 °C	 0,75 • 1,5 • 3 liters
 Steel and oak	 Can age for 15 years

### VINEYARD CHARACTERISTICS

**Seasonal performance** The 2018 vintage was characterised by a cold winter that lasted until mid-April, which delayed the budding of the vines by about ten days. Then the season continued at its best with higher than average temperatures and well distributed rainfall, allowing the harvest to take place slightly earlier. There was no rain from the beginning of the harvest until the end of September, which allowed the grapes to ripen in the best possible way, maintaining their perfect integrity.

**Location of the vineyards** South-westerly facing slopes of Monte Brione, with plenty of hours of daylight and an excellent microclimate thanks to its vicinity to the lake and the cooling breeze of the Ora del Garda and Varone winds.

**Grape variety** Used 60% Merlot, 30% Cabernet Franc and 10% Cabernet Sauvignon.

**Type of terrain** Clay loam.

**Training system** Guyot-trained with 5,000 vines per hectare.

**Production** 7,000 kilos of grapes per hectare.

### VINIFICATION AND AGEING

**Harvest** The operations were carried out with careful manual selection between the end of September and the beginning of October, in small containers.

**Vinification** The grapes were quickly transported to the winery in 200 kg crates. They were immediately destemmed and the whole berries were dropped into a

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special stainless steel fermentation tank for alcoholic fermentation. Alcoholic fermentation lasted around 10 days depending on the wine and took place at a controlled temperature of around 24 °C with maceration with the skins.

**Ageing** At the end of malolactic fermentation, after a first racking, the wine was aged for about a year: part in stainless steel tanks and part in oak barriques and tonneaux. In mid-December 2019, after one year of ageing, the wine was blended and bottled on 1 February 2020, producing 2,532 bottles. Bottling was followed by a long period of bottle ageing (at least 18 months).

### ORGANOLEPTIC CHARACTERISTICS

**Colour** The wine has a splendid ruby red colour.

**Aroma** Following a brief oxygenation, it offers the nose a bouquet of great personality and complexity, the result of blending the three different varieties of Bordeaux origin. The peculiarities of the three grape varieties are excellently integrated and offer a broad, persistent and remarkably elegant bouquet, with notes ranging from fruity (sour cherry, ripe blackberry) to spicy (black pepper, cocoa, liquorice) and floral.

**Flavour** On the palate it immediately conveys a great sensation of harmony and balance, thanks to the dense weave of soft tannins, and then reveals itself to be particularly round, velvety and long, fading into the finish with a rich persistence of flavours and aromas.

### ANALYTICAL DATA

**Alcohol** 13.36% vol.

**Residual sugar** 0.4 g/l.

**Total dry extract** 28.5 g/l.

**Total acidity** 4.77 g/l.

**pH** 3.74.

**Contains sulphites.**

### PAIRINGS

- Pork chops.
- Stew and braised beef.
- Aged cheeses.

### SERVING TEMPERATURE

Serve at 18 °C in wide glasses.

### STORAGE CONDITIONS

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

### AGEING POTENTIAL

15 years.

### AWARDS

To see all of Cantina di Riva's awards, please visit [www.agririva.it/EN/awards.php](http://www.agririva.it/EN/awards.php) or scan the QR code in the first page.

### PALLETISATION

**Size** 0,75 l (1,34 kg) • 1,5 l (2,79 kg) • 3 l (4,83 kg)

**Type** Bordeaux

**Bottles per case (0,75 l)** 6 bottles • Weight 8,65 kg

**Case dimensions (0,75 l)** Length 32,5 cm • Height 17 cm • Width 24,5 cm

**Palletisation (0,75 l)** 88 cases • Weight 780 kg • Height 145 cm