

LORÉ 2019

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.

	Straw yellow		13,56% vol.
	Serve at 10–12 °C		0,75 liters
	Barriques and tonneaux		Can age for 5 years

VINEYARD CHARACTERISTICS

Seasonal performance The spring vegetative recovery was anticipated, but the cold May led to a ten-day delay in flowering. From this point on, the course of the season was very favourable with well-distributed rainfall. At harvest time the bunches were more sparse and light, with good ripening and a good level of acidity. The grapes were harvested on September 13th with a careful manual selection.

Location of the vineyards Loré is in Piazze, 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 Guyot.

Production About 9,000 kilos of grapes per hectare.

VINIFICATION AND AGEING

Harvest The grapes delivered in small containers have been destemmed and cooled to about 10 °C.

Vinification A pre-fermentative maceration was carried out in a press in contact with the skins for 4-5 hours,

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followed by a soft pressing and cold storage of the must for four days. The alcoholic fermentation took place in barriques and tonneaux.

Ageing At the end of the alcoholic fermentation the barriques and tonneaux were filled and weekly batonnage was carried out until the end of May to suspend the lees in order to give the wine more complexity and fullness. The wine was then blended at the end of June 2020 and on 30th July 3,918 bottles were bottled. Bottling was followed by an appropriate period (min. 5 months) of bottle ageing before release.

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 13.56% Vol.

Residual sugar 0.6 g/l.

Total acidity 6.08 g/l.

pH 3.49.

Contains sulphites.

PAIRINGS

- As an aperitif
- First and second fish courses (salt- or freshwater)
- Shellfish

SERVING TEMPERATURE

The ideal serving temperature is 10–12°C.

STORAGE CONDITIONS

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

AGEING POTENTIAL

5 years.

AWARDS

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PALLETISATION

Size 0.75 l (1.34 kg)

Type Burgundy

Bottles per case 6 bottles • Weight 8.51 kg

Case dimensions Length 30.5 cm • Height 18 cm • Width 25.5 cm

Palletisation 88 cases • Weight 770 kg • Height 154 cm