

MASO ÉLESI 2018

PINOT NERO TRENTINO SUPERIORE – ORGANIC



AWARDS



An organic vineyard ideally suited for growing Pinot Nero.



Ruby red



12.70% vol.



Serve at 60–64 °F



0.75 liters



French 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. The season then continued in the best possible way, with higher than average temperatures and well distributed rainfall that allowed the harvest to take place slightly earlier. From the beginning of the harvest until the end of September there was no rainfall, so the grapes ripened in the best possible way, maintaining a perfect integrity.

Location of the vineyards A single vineyard in Padaro with its pertinent building (or maso) at the foot of Mount Baone, surrounded in a holly oak wood.

Grape variety used 100% Pinot Noir.

Type of terrain Fairly shallow, medium texture soil, with a good clay content, verging on calcareous.

Training system Guyot-trained.

Production 6,300 kilos of grapes per hectare.

VINIFICATION AND AGEING

Harvest The operations were carried out on 15 September, with the careful manual selection inside small containers.

Vinification The grapes were quickly transported to the cellar, where they were immediately destemmed while the whole berries were partly dropped into a special steel tank for alcoholic fermentation. Initially, a cold prefermentative maceration was carried out for five days at 13–15 °C (55.4–59 °F). Alcoholic fermentation took

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place at a temperature of around 24 °C (75 °F) with maceration on the skins for thirteen days.

Ageing In mid-October, after malolactic fermentation and a first racking, the wine was placed in 500-litre French oak barriques and tonneaux for ageing. At the beginning of November 2019, after one year of ageing, the wine was blended and bottled on 1 February 2020, producing 3,738 bottles and 50 magnums. Finally, bottle ageing lasted for almost 24 months before release for sale.

ORGANOLEPTIC CHARACTERISTICS

Colour The wine has a pale, bright ruby-red colour and slight transparency.

Aroma After brief aeration, it offers elegantly complex aromas on the nose. Hints of fresh soft fruits, from blackberry to marasca cherry, and floral notes of rose are well integrated with spicier juniper, vanilla and bitter chocolate. There is the essentiality and aromatic pureness of its parent vine.

Flavour On the palate, the wine again shows great elegance and balance, with compact yet harmonious tannins, and a lovely sensation of freshness and tanginess that give it great depth. The aromatic sensations previously perceived linger on the palate.

ANALYTICAL DATA

Alcohol 12.70% vol.

Residual sugar 0.3 g/l.

Total dry extract 27.9 g/l.

Total acidity 5.15 g/l.

pH 3.54.

Contains sulphites.

PAIRINGS

- Tasty, smoked cured meat antipasti
- Lamb, pork fillet and fowl
- Herby lamb cutlets or rabbit terrine with aromatic herbs

SERVING TEMPERATURE

Serve at 16–18 °C (around 60–64 °F) 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 or scan the QR code in the first page.

PALLETISATION

Size 0.75 l (1.34 kg)

Type Burgundy

Bottles per case 6 bottles • Weight 8.65 kg

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

Palletisation 88 cases • Weight 770 kg • Height 154 cm