

MASO LIZZONE 2018

ROSSO VIGNETI DELLE DOLOMITI IGT



AWARDS



The environment, the grape variety and human effort contribute in equal measure to produce this wine.



Ruby red



14,10% vol.



Serve at 18–20 °C



0,75 • 1,5 • 3 liters



Steel and wood



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 A single vineyard in Ceniga opposite Masso Lizzone. This is a warm, east-facing area where the grapes manage to reach optimum ripening.

Grape variety used 80% Cabernet Sauvignon, 10% Cabernet Franc, 10% Merlot.

Type of terrain Mostly pebbly, medium texture, with good clay content, verging on calcareous.

Training system Guyot-trained.

Production 7,000–8000 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 special stainless steel fermentation tank for alcoholic fermentation. Alcoholic fermentation lasted around 10

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days depending on the wine and took place at a controlled temperature of around 24 °C with maceration with the skins.

Ageing In December, at the end of malolactic fermentation and after a couple of rackings, the wine was placed in barriques and tonneaux made of predominantly new French oak for about 1/3 for ageing. In mid-December 2019, after one year of ageing, the wine was blended and bottled on 1 February 2020 producing 3,888 bottles. Bottling will be followed by at least 12 months of bottle ageing.

ORGANOLEPTIC CHARACTERISTICS

Colour The wine has a vibrant ruby red colour and a good fullness.

Aroma The aroma offers an intense and stylish interweaving of nuances, beginning with notes of ripe red fruit and spicy notes, then more elegant hints of vanilla, cocoa butter, sweet chocolate and coffee, and finally a rather decisive mineral note.

Flavour On the palate, the wine fills the mouth with the intensity, balance and harmony of its soft and hard components. It is notable for the leisurely release of flavours and, above all, the mineral note perceived in the aroma. Intended to be aged, but also splendid enjoyed immediately.

ANALYTICAL DATA

Alcohol 14,10% vol.

Residual sugar 1,3 g/l.

Total dry extract 31,8 g/l.

Total acidity 5,18 g/l.

pH 3,74.

Contains sulphites.

PAIRINGS

- First courses with hearty meat sauces or game sauces
- Processed meats and wild bird with sauce
- Lamb loin with aromatic herbs
- Turkey stufed with Drena chestnuts

SERVING TEMPERATURE

Serve at 18–20 °C in wide glasses.

STORAGE CONDITIONS

Keep in a cool place, away from light and heat sources. Store the 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) • 1.5 l (2.79 kg) • 3 l (4.84 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 147 cm