

RENA 2013

TRENTINO SUPERIORE – LATE HARVEST



AWARDS



Rena is produced from Nosiola grapes harvested after natural drying on the vine in a vineyard located in one of the most characteristic and ideally suited areas of northern Lake Garda in Trentino.



Golden yellow



12% vol.



Serve at 10-15 °C



0,5 liters



Acacia



Can age for 15+ years

VINEYARD CHARACTERISTICS

Seasonal performance The 2013 vintage was one of the best vintages for all the wines produced: generous both in terms of quantity and quality. The weather conditions were optimal throughout the season. This allowed a regular course for all the phases of development and maturation.

Location of the vineyards The vineyard is situated on the slopes of Mount Brione, in an amphitheatre created in the past by sandstone mining (arenaria in Italian, hence the name Rena) in the south-facing part towards Lake Garda, which with its characteristic winds (Ora and Pelèr) enjoys a very unusual microclimate.

Grape variety used 100% Nosiola, a variety autochthonous to Trentino, suitable for late harvesting due to its traggly bunches.

Type of terrain Glacial in origin, with good clay content and tending to calcareous.

Training system Guyot-trained, 4,500 plants per hectare.

Production 5,000 kg of grapes per hectare, which produced 2,700 litres of wine per hectare.

VINIFICATION AND AGEING

Harvest The grapes were manually harvested on 4 November and put into crates, each holding 3-4 kg of grapes. In the cellar, the grapes were offloaded into pneumatic presses and subject to very long pressing

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cycles to produce a must, with a sugar concentration of about 25 °Babo.

Vinification 36 hours of static decantation was followed by alcohol fermentation: 70% in steel tanks and the rest in French wood barriques. Alcohol fermentation stopped naturally at around 12 degrees.

Ageing The wines were then assembled and put to mature in small acacia barrels, followed by transfer to 2,400 bottles on 5 may 2015. This will be followed by at least 12 months' ageing in the bottle.

ORGANOLEPTIC CHARACTERISTICS

Colour The wine has a beautiful, lustrous golden yellow colour that is very vivid and appealing.

Aroma The aroma has a good complexity, with notes that range from candied fruit to quince preserves over a good spicy base.

Flavour In the mouth, the natural sweetness is softened by the lovely minerality, giving the wine perfect balance.

ANALYTICAL DATA

Alcohol 12% vol.

Residual sugar 103.4 g/l

Total dry extract 26.3 g/l

Total acidity 5.99 g/l

pH 3.65

Contains sulphites.

PAIRINGS

- Traditional desserts from Trentino
- Aged and blue cheeses paired with honey

SERVING TEMPERATURE

The ideal serving temperature is 10–15 °C.

STORAGE CONDITIONS

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

AGEING POTENTIAL

15 years and more.

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 0.5 l (1 kg)

Type Bordeaux with high shoulders

Bottles per case 6 bottles • Weight 6.2 kg

Case dimensions Length 21.5 cm • Height 30 cm • Width 15 cm

Palletisation 87 cases • Weight 560 kg • Height 104 cm