

SASÈRA 2018

LAGREIN TRENINO DOC



AWARDS



A gravelly soil rich in rocks, called "sasèra", is at the heart of this wine.

 Ruby red	 12,70% vol.
 Serve at 18 °C	 0,75 • 1,5 liters
 Steel and wood	 Can age for 5 years

VINEYARD CHARACTERISTICS

Seasonal performance The 2018 vintage was characterised by a rather rainy late spring which favoured attacks of fungal diseases. There were, however, weeks of dry weather which led to an excellent health situation in August, speeding up the ripening of the grapes and slightly anticipating the harvest.

Location of the vineyards Pasina, next to Varone. An area with good exposure, warm, which enjoys plenty of hours of sunshine and where, therefore, the grapes ripen very early.

Grape variety used 100% Lagrein.

Type of terrain Mostly pebbly, medium texture verging on calcareous soil, which ensures good drainage and prevents stagnant water. This very stony soil is extremely difficult to work and gives the wine its aforementioned dialectal name of Sasèra.

Training system Guyot-trained.

Production 90 quintals of grapes per hectare.

VINIFICATION AND AGEING

Harvest The harvest took place on September 11 with a careful manual selection of grapes. The grapes transported to the cellar were immediately destemmed.

Vinification The alcoholic fermentation, which began after a cold maceration of a couple of days, was carried out in special steel fermenters at a temperature of around 25 °C with maceration on the skins for all its eight days.

Ageing Alcoholic fermentation and after a first racking

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was followed by a period of one year of aging in stainless steel and wood. In December 2018 the wine was blended and on 19 January 4,921 bottles were bottled. Bottling was followed by an appropriate period of bottle aging before release.

ORGANOLEPTIC CHARACTERISTICS

Colour The wine has a vivid ruby red colour with purplish highlights that reveal its youth and freshness.

Aroma The aroma offers a fascinating interweaving of nuances, beginning with spicier scents like juniper, pepper, sweet cocoa and vanilla, then unveiling fairly intense notes of ripe red fruit reminiscent of cherry, sour cherry, raspberry and plum. The resulting bouquet is rather complex and very elegant.

Flavour Confident yet very plush as it enters the mouth, the wine has a good silky tannin structure and an appealing fresh streak that gives it good length. The lovely fruity notes emerge once again in the finish and linger in the mouth.

ANALYTICAL DATA

Alcohol 12,70% vol.

Residual sugar 0,9 g/l

Total dry extract 30,5 g/l

Total acidity 5,73 g/l

pH 3,59

Contains sulphites.

PAIRINGS

- First courses with meat sauces
- Roast or braised veal
- Local charcuterie and hard cheeses

SERVING TEMPERATURE

Serve at 18 °C in wide glasses an hour after opening.

STORAGE CONDITIONS

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

AGEING POTENTIAL

5 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 (1.35 kg)

Type Bordeaux

Bottles per case 6 bottles • Weight 8.65 kg

Case dimensions Length 32.5 cm • Height 17 cm • Width 24.5 cm

Palletisation 88 cases • Weight 780 kg • Height 145 cm