

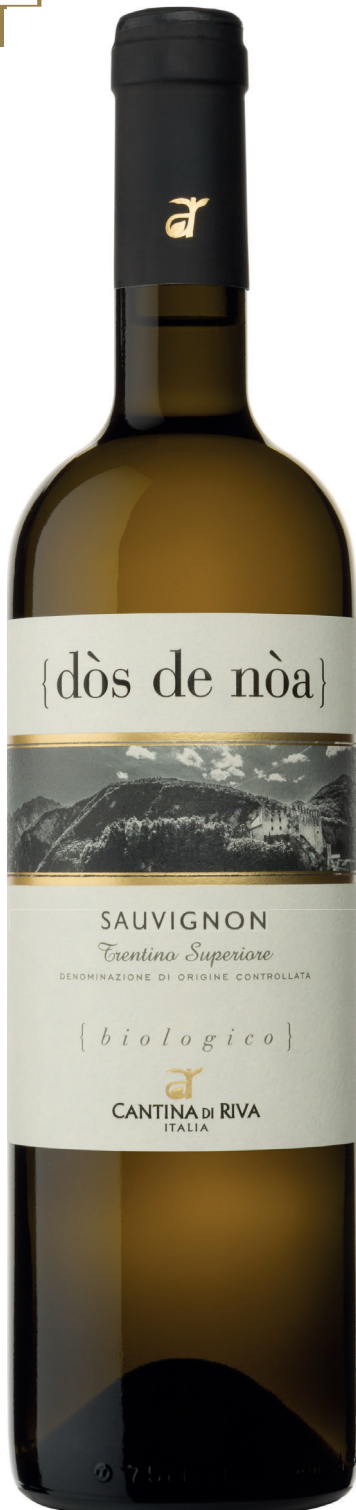


DÒS DE NÒA 2021

SAUVIGNON TRENTINO SUPERIORE DOC · ORGANIC



AWARDS



From an area with ideal conditions for expressing the character of the Sauvignon grape variety.

VINEYARD CHARACTERISTICS

Seasonal performance The 2021 vintage was characterised by alternating seasonal trends and rather extreme situations, but on the whole it was interesting in terms of quality. Sprouting was delayed due to the cold weather in April, with limited bud fertility. Flowering was also delayed, but took place very quickly. Subsequently, hailstorms affected almost the entire area on several occasions, but fortunately the damage was light in light of the optimal climatic conditions that followed and the selection and cleaning work carried out by the members. At the harvest, the vines presented themselves excellently and with a reduced production load: healthy, well-matured bunches with an optimal acid balance, also due to the delayed ripening.

Location of the vineyards The terraced Tennesse hills, on the Fontanelle rise (Dòs de Nòa), which has always been dedicated to the cultivation of vines and olive trees.

Grape variety 100% Sauvignon.

Type of terrain Shallow, medium-textured, with a good clay content and a tendency to limestone.

Training system Simple pergola.

Production 55 quintals of grapes per hectare.

VINIFICATION AND AGEING

Harvest It took place on 22 September with careful manual selection of the grapes during the coolest hours of the day (morning) and using small containers for transport to the cellar.

Vinification The grapes were immediately cooled to around 10 °C (50 °F) and then destemmed and crushed. This was followed by a pre-fermentation maceration in the press in contact with the skins for 4-5 hours and a soft pressing. Pressing was followed by cold soaking of the must for 12 days before decanting. Alcoholic fermentation took place in barriques and tonneaux over ten days at a temperature of around 17-18 °C (63-64 °F).

Ageing After alcoholic fermentation, the wine was placed in French oak barriques and tonneaux and kept on the finest lees with weekly batonnage to put them in suspension, in order to give the wine greater complexity and volume. The wine also partially completed malolactic fermentation. In July, the wine was blended



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and prepared for bottling, which took place on 8 August 2022. Only 2,933 bottles were produced. This was followed by 6 months of bottle ageing.

ORGANOLEPTIC CHARACTERISTICS

Colour A very deep straw yellow wine, crystal clear.

Aroma It presents itself with great intensity and good complexity. Inviting primary, secondary and tertiary bouquet for the aromatic nuances, immediately citrusy linked to pink grapefruit, then with toasted notes of hazelnut and almond, and finally floral notes of elder and vegetable nettle on a vanilla background.

Flavour The palate arrives immediately with great impact and decision: a good structure accompanies a great volume and a decidedly fresh component linked to the acidity. Long aromatic persistence and good balance, it should be enjoyed immediately, but may satisfy the taster more in 1-2 years.

ANALYTICAL DATA

Alcohol 13.35% vol.

Residual sugar 1.6 g/l.

Total dry extract 21.7 g/l.

Total acidity 5.78 g/l.

pH 3.39.

Contains sulphites. Does not contain GMO.

PAIRINGS

- Egg, spinach and bacon pie.
- Risotto with courgettes and prawns.
- Trout fillet marinated in orange peel and almonds.

SERVING TEMPERATURE

Serve at 12 °C (53 °F), in medium-sized goblets.

STORAGE CONDITIONS

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

AGEING POTENTIAL

8 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 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 145 cm