

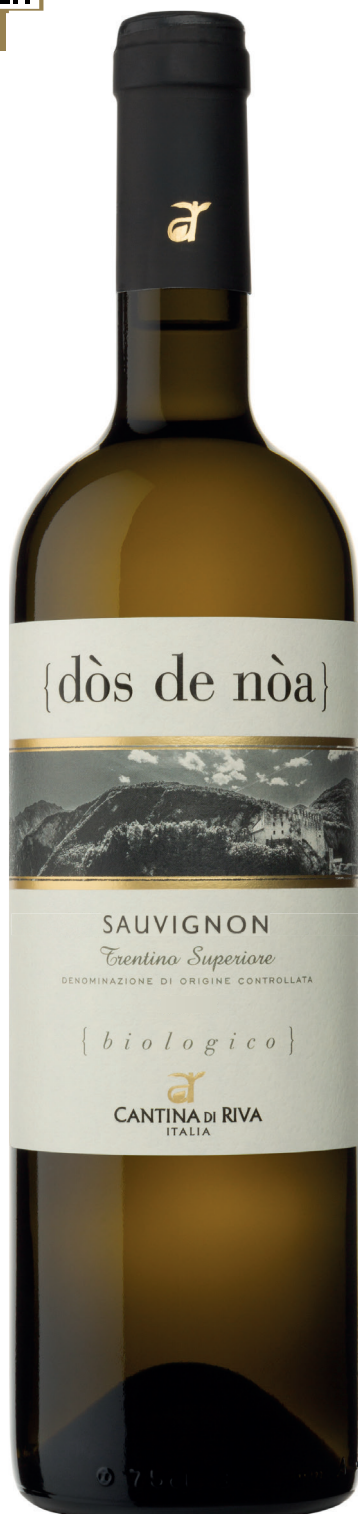


# DÒS DE NÒA 2023

## 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** Mild and not very rainy winter, but vegetative recovery was slowed by a cooler-than-usual April. The subsequent period, characterized by prolonged and abundant rains with long plant wetting times, challenged the winegrowers, who thanks to their competence and experience protected the vines from fungal attacks. The season continued with higher temperatures. The strong daily temperature variation, with very cool nights that slowed veraison, allowed the acidic component of the grapes to be preserved, particularly important for white wines. The harvest was slightly later and less productive than the previous one, but allowed the production of well-ripened grapes with optimal acid balance.

**Location of the vineyards** The terraced Tennesse hills, on the Fontanelle rise (Dòs de Nòà), 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** Around 70 quintals of grapes per hectare.

### VINIFICATION AND AGEING

**Harvest** It took place on 20 and 21 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 and then destemmed and crushed. This was followed by a pre-fermentative maceration in the press in contact with the skins overnight and a soft pressing. After pressing, the must was cold macerated for 2 weeks, keeping the coarser particles in suspension, followed by decantation overnight. Alcoholic fermentation initially took place in stainless steel tanks and then in barriques, tonneaux and clayver (ceramic container) for about ten days at a temperature of around 18 °C.

**Ageing** After alcoholic fermentation, the wine continued maturing in French oak barriques and tonneaux *sur lies* with bi-weekly bâtonnage. The wine also partially



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underwent malolactic fermentation. In August 2024, the wine was blended and prepared for bottling, which took place on February 13, 2024. Only 3,741 bottles were produced. This was followed by 6 months of bottle aging.

### 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** 13.50% vol.

**Residual sugar** 0.6 g/l

**Total dry extract** 20.6 g/l

**Total acidity** 5.64 g/l

**pH** 3.28

**Contains sulphites. Does not contain GMOs.**

### 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](http://www.agririva.it/EN/awards.php) or scan the QR code in the first page.

### MANDATORY INFORMATION

To view instructions for waste sorting, nutritional declaration and list of ingredients, follow these steps with your mobile phone: (1) scan the QR code; (2) open the web app; (3) scan the barcode corresponding to the format you are interested in.



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