MERLOT 2025
TRENTINO DOC · ORGANIC



From vineyards clinging al pè—to the foot—of the mountains, the best suited to Merlot.

VINEYARD CHARACTERISTICS

Seasonal performance Budbreak was slightly earlier than the historical average, with regular vegetative growth and good canopy development through to flowering, which was also early. Summer was cool and rainy, with a warm spell around mid-August that contributed nicely to fruit ripening. During harvest, some heavy rainfall events forced a rapid picking, making it one of the shortest harvests on record (from August 16 to September 20). At harvest, the grapes showed good sugar content and rather high acidity, with red wines that stand out for their freshness and elegance. In terms of quantity, there was a decrease of about 10% compared to the company's historical average.

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

Grape variety used 100% Merlot.

Type of terrain Mostly medium texture, with a good clay content at times calcareous.

Training system Guyot.

Production 90,000 kg of grapes per hectare.

VINIFICATION AND AGEING

Harvest On 13 September, with the grapes carefully selected by hand and transported to the cellar in small containers.

Vinification The grapes were quickly transported to the cellar, where they were immediately destemmed and the whole berries were dropped into dedicated stainless steel fermenters for alcoholic fermentation. Alcoholic fermentation took place at a temperature of around 23 °C, with skin maceration for 8 days.

Ageing Initially in a concrete tank, then in barriques and a stainless steel tank. In early July the wine was blended and bottled on 30 July 2026, producing 3,200 bottles. This is followed by at least 6 months of bottle ageing.

ORGANOLEPTIC CHARACTERISTICS

Colour Intense ruby-red colour with purple hues that highlight its youth. Medium consistency.

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Aroma After brief aeration it opens with all the integrity of its fruit in an inviting suggestions of red fruit, plum, cherry and wild berry, followed by spicier hints of cloves, pepper and liquorice root, and finally a more elegant note of cocoa butter.

Flavour A lively attack due to the freshness of this wine. Fine tannic weave gives it structure, ending with a pleasant aromatic persistence. It should be drunk immediately but may evolve for a few more years.

ANALYTICAL DATA

Alcohol content 12.5% vol
Sugars 0.3 g/l
Dry extract 26.5 g/l
Total acidity 5.00 g/l
pH 3.61
Contains sulphites. Does not contain GMO.

PAIRINGS

- Appetizers based on medium-aged cold cuts.
- Lasagna Bolognese.
- Red meat (stew, roast and lamb).
- Tagliata of beef and rocket.

SERVING TEMPERATURE

Serve at 18 °C (64.4 °F), in medium-width glasses.

STORAGE CONDITIONS

Keep in a cool place, away from the light and sources of heat. Always store the bottle lying down.

AGEING POTENTIAL

Beyond 5 years.

MANDATORY INFORMATION

To view waste sorting instructions, nutritional information and the list of ingredients, scan the QR code, open the web app and select the batch number shown on the label.

0,75 l

CANTINA DI RIVA
ITALIA