

RIVA'LDEGO 2024

TEROLDEGO VIGNETI DELLE DOLOMITI IGT

From the indigenous Teroldego vineyard, an expression of our territory.

VINEYARD CHARACTERISTICS

Seasonal performance The warmer-than-average winter advanced vegetative recovery, putting valley-floor vineyards at risk from late April frosts, but without damage. Spring was very rainy, even during flowering, causing coulure phenomena and leading to looser bunches. The first six months of the year exceeded the historic rainfall peak that had persisted since 1926, and significantly engaged, but ultimately successfully, the member winegrowers in vineyard operations. From July temperatures increased and the great heat, mitigated by Lake Garda, allowed the bunches to ripen optimally, blocking the onset of rot, like a sort of disinfection. Harvest began on August 21, in line with recent years, and, as anticipated, proved quite scarce in terms of quantity, allowing perfect timing of ripening, with good acidic balance in whites and perfect phenolic maturity in red-fruit grapes. Therefore, a harvest poor in quantity, but of great quality and prospect for aging the wines obtained.

Production area The vineyards Dro and Pasina di Riva del Garda, two warm areas with good eastern exposure, where the grapes can reach optimum ripeness.

Grape variety used 100% Teroldego.

Type of terrain Calcareous soils with a prevalent skeleton and rich in clay, located in very warm and ventilated hillside areas.

Training system Trentino pergola.

Production About 100 quintals of grapes per hectare.

VINIFICATION AND AGEING

Harvest It took place on 18 September with careful manual selection of the grapes using small containers for transport to the winery.

Vinification The grapes were quickly transported to the cellar, where they were immediately destemmed. The whole grapes were dropped into special steel fermenters for alcoholic fermentation, which took place at a temperature of around 23 °C (73 °F) with maceration on the skins for eight days.

Ageing In stainless steel tanks and fine wood barrels. The wine was bottled on July 25, 2025, producing 5,043 bottles of 0.75 l and 120 magnums of 1.5 l. Followed by one year of bottle aging.





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ORGANOLEPTIC CHARACTERISTICS

Colour Intense ruby red colour with violet hues, emphasising youthfulness and medium consistency.

Aroma Clean and elegant bouquet. After a short oxygenation it expresses on the nose all the integrity of its fruit with inviting notes of small red fruits, raspberry in particular, then ethereal and more spicy notes, reminiscent of cocoa.

Flavour On the palate, the wine's freshness and good structure emerge. Its fine balance and great harmony make it a wine to be appreciated immediately, but also to be waited on for a few years.

ANALYTICAL DATA

Alcohol content 12.5% vol

Sugars 2.6 g/l

Dry extract 28.6 g/l

Total acidity 5.2 g/l

pH 3.68

Contains sulphites. Does not contain GMO.

PAIRINGS

- Starters and first courses based on medium-aged cured meats.
- Risotto with Teroldego.
- Polenta concia trentina (with cheese and lukanica).
- Second courses based on roast meat.

SERVING TEMPERATURE

Serve at 18 °C (64 °F) in wide glasses.

STORAGE CONDITIONS

Store in a cool place, preferably between 10 and 16 °C (50-61 °F) away from light, positioning the bottle horizontally.

AGEING POTENTIAL

Beyond 5 years.

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.

