

BREZZA RIVA RISERVA 2019

TRENTODOC CLASSIC METHOD SPARKLING WINE



PREMI



VINEYARD CHARACTERISTICS

Seasonal performance The seasonal course of 2019 resulted in an early spring vegetation resumption, but the particularly cold May led to a delay in flowering by about ten days. From then on, conditions were very favourable, with well-distributed rainfall. At harvest, the bunches were more sparse and light, with good ripeness and acidity.

Location of the vineyards In the upper Tennesse area, an area with a great vocation for the cultivation of Chardonnay grapes for the production of Classic Method sparkling wine, with shallow, calcareous soils that induce a perfect productive balance in the vineyards.

Grape variety used 100% Chardonnay.

Training system Traditional simple Trentino pergola.

Management in the vineyards The predisposition of the area and the age of the vines, which are now in full maturity, lead to a balance that reduces agronomic interventions to a minimum. The vineyard is managed by the winegrower with a view to the best interpretation of the vintage, adjusting operations such as stripping, thinning out, topping of shoots according to the weather conditions. The management is however always aimed at obtaining well ripe grapes with a good aromatic profile and at maintaining the acid component that is a characteristic feature of Brezza Riva Trentodoc Riserva.

VINIFICATION AND AGEING

Harvest The grapes are harvested by hand in crates to preserve their integrity and delivered to the winery. Harvesting took place on 14 September.

Base wine The crates of grapes are manually and gently unloaded into the presses and pressed immediately to ensure maximum integrity of the bunches. The soft pressing enhances the elegance of the wine due to the low extraction of the phenolic fraction. The must, after being naturally decanted for about 12 hours, underwent alcoholic fermentation, partly in stainless steel tanks and partly (20%) in French oak barriques. The part fermented in barriques remained in them until the cuvée was prepared for draught (spring): weekly batonnage was carried out to put the finest lees in suspension. All the base wine underwent malolactic fermentation.

Secondary fermentation (draught) The base wine was blended in April 2020 and was bottled (draught) on 11 May for prise de mousse. As required by the Trentodoc specification, the second fermentation is carried out



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solely by the traditional method and therefore in the bottle. The wine matured on its lees for a little more than 36 months before disgorgement, which took place on 25 July 2023. A total of 2,101 0.75 l bottles were obtained.

ORGANOLEPTIC CHARACTERISTICS

Colour Pale straw yellow, with hues that reflect excellent wine integrity. Very fine and persistent perlage.

Bouquet Fragrant, typical, with a wide range of olfactory sensations that distinguish its elegance.

Flavour Full, with an acidic backbone that gives structure and verticality to the wine. Very persistent and harmonious.

SERVING TEMPERATURE

Serve at a temperature around 8-10 °C (46-50 °F).

ANALYTICAL DATA

Alcohol content 12.30% vol.

Residual sugar 2.7 g/l.

Total acidity 7.5 g/l.

pH 3.01.

Contains sulphites. Does not contain GMO.

PAIRINGS

- Citrus-flavoured fish tartare
- Monograin spaghetti with trout roe and chilli pepper oil.

STORAGE CONDITIONS

Store in a cool place away from light and heat sources. Always store the bottle horizontally.

AGEING POTENTIAL

A mature wine in its evolutionary state, with the ability to preserve itself inside the bottle for about five 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 (1.6 kg)

Type "Monterossa" Champagne bottle

Bottles per case 6 bottles • Weight 10.4 kg

Case dimensions Width 34 cm • Height 18 cm • Depth 25 cm

Palettisation 80 cases • Weight 852 kg • Height 160 cm