



BREZZA RIVA RISERVA PAS DOSÉ 2021

TRENTODOC CLASSIC METHOD SPARKLING WINE



PREMI



Brezza Riva is dedicated, in name and substance, to the breath of the lake. Its delicate touch restores vigor, its crisp freshness satisfies, its pleasantness instills good cheer.

VINEYARD CHARACTERISTICS

Seasonal performance Alternating with rather extreme situations, but overall it proved interesting in terms of quality. Delayed budding due to April cold with limited bud fertility. Flowering was also delayed, but once started, it proceeded very quickly. At harvest, the vines were in excellent condition with reduced yield: healthy, well-ripened clusters, with optimal acid balance, also due to delayed ripening.

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 15 kg crates to preserve their integrity and delivered to the winery. Harvesting took place on 12 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 (30%) in French oak barriques. The portion fermented in barriques matures sur lies with



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twice-weekly bâtonnage until the preparation of the cuvée for bottling (spring 2021). Malolactic fermentation was carried out on the entire wine.

Secondary fermentation (draught) The base wine was assembled at the end of April 2022 and on 3 May of the same year it was bottled for the second fermentation. As required by the Trentodoc specification, the second fermentation takes place exclusively according to the traditional method, and therefore in the bottle. The wine matured on its own yeasts for just over 41 months before disgorgement, which took place on 14 October 2025. A total of 2,413 bottles of 0.75 l and 155 magnums of 1.5 l 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 of 10-12 °C (50-54 °F).

ANALYTICAL DATA

Alcohol content 12% vol.

Residual sugar 2.9 g/l

Total acidity 7.1 g/l

pH 3.10

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.

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.



0,75 l

