

BREZZA RIVA ROSÉ EXTRA BRUT 2022

TRENTODOC CLASSIC METHOD ROSÉ 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 Vintage characterised by scarce rainfall from the very first winter months, with very dry days and wide temperature ranges. Budbreak occurred with a slight delay, but the growing season then progressed very rapidly, advancing flowering. From the first days of June and for much of the summer, long hot and dry spells occurred, with temperatures several degrees above average, both during the day and at night. Fortunately, the foresight of the irrigation consortia and some rainfall at the most critical moments adequately compensated for the lack of water. The harvest was early and took place with perfectly healthy and intact grapes.

Location of the vineyards Pinot Noir comes from vineyards at higher altitudes, around 650 m above sea level, while for Chardonnay, the most suitable vineyards for Classic Method sparkling wine production were chosen. In both cases, the soils are medium-textured, tending towards calcareous, which induces perfect productive balance in the vineyards.

Grape variety used 75% Pinot Noir and 25% Chardonnay.

Training system Guyot for Pinot Noir, traditional simple Trentino pergola and Guyot for Chardonnay.

Management in the vineyards Leaf removal, cluster thinning, and shoot trimming operations carried out by the winegrower are done according to the seasonal trend, with the aim of best interpreting the vintage through experience and knowledge of their vineyard, to obtain grapes that combine maturity with the maintenance of the acidic component characteristic of Brezza Riva Rosé.

VINIFICATION AND AGEING

Harvest The grapes are harvested by hand and placed in perforated containers to preserve their integrity as much as possible before being delivered to the winery. The Chardonnay harvest took place in the last ten days of August, while the Pinot Noir was harvested in perforated crates of approximately 15 kg on 29 August.



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Base wine The Chardonnay grapes were placed in pneumatic presses and immediately pressed gently. Only the first portion of the resulting must, with a yield of around 55%, was used for winemaking. The Pinot Noir was harvested in perforated crates of approximately 15 kg, which were carefully hand-unloaded into the presses to ensure maximum cluster integrity, and pressed immediately. In this case too, only the first portion of the extracted must, with a yield of below approximately 50%, was used for winemaking. In both cases, the must, after naturally settling for half a day, underwent alcoholic fermentation in stainless steel tanks. The subsequent maturation of the wine took place in stainless steel tanks on its own fine lees, kept in suspension by periodic bâtonnage. In March, the cuvée was prepared by blending the Chardonnay with the Pinot Noir.

Secondary fermentation (draught) The base wine was assembled in April 2023 and on 14 April it was bottled (placed in bottles sealed with crown caps) for the second fermentation. The wine matured on its own yeasts for over 27 months before disgorgement, which took place on 5 August 2025, yielding 6,030 bottles of 0.75 l and 355 of 1.50 l.

ORGANOLEPTIC CHARACTERISTICS

Colour Bright pale pink with fine and persistent perlage.

Bouquet Fragrant, intense, and particularly fine, expressing touches of small fresh fruits, raspberry and strawberry, but also pomegranate and tropical fruits, and citrus flower petals on a base of toasted almond given by the time spent on the lees after the second fermentation.

Flavour The fresh and lively entry, given by the vivacity of the acidic backbone, blends into the wine's softness and highlights its important body and structure. The persistence in the mouth is long and rich in flavors, with a delicate sapidity that encourages drinking.

SERVING TEMPERATURE

Serve at a temperature of 10-12 °C (50-54 °F).

ANALYTICAL DATA

Alcohol content 12.50% vol.

Residual sugar 4.5 g/l

Total acidity 7.0 g/l

pH 3.07

Contains sulphites. Does not contain GMO.

PAIRINGS

- Appetizer of fresh cold cuts with battered vegetables.
- Beef tartare seasoned with extra virgin olive oil, salt, and a fresh raspberry.
- Egg pasta with white ragout.
- Chickpea hummus flavored with sweet paprika and confit tomatoes.
- Sesame-crusted tuna fillet.

STORAGE CONDITIONS

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

AGEING POTENTIAL

Mature wine in its evolutionary state, with the ability to maintain in the bottle for at least three 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



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1,5 l



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