

BREZZA RIVA ROSÉ 2021

TRENTODOC CLASSIC METHOD EXTRA BRUT ROSÉ SPARKLING WINE



PREMI



Brezza Riva is dedicated, in name and substance, to the breath of the lake. Its delicate touch restores vigour, its pungent freshness gives pleasure, its pleasantness infuses good humour.

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 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 hand-harvested in crates or perforated bins to preserve their integrity as much as possible and delivered to the winery. Chardonnay was harvested between late August and early September, while Pinot Noir was harvested on September 22nd.

Base wine Chardonnay grapes were placed in pneumatic presses and immediately pressed gently. Only the first part of the must obtained, with a yield between 55 and 60%, was used for wine preparation. Pinot Noir crates, instead, were manually and gently unloaded into the presses and immediately pressed to ensure maximum cluster integrity. Again, only the first part of the extracted



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must, with a yield of 50%, was used for wine preparation. In both cases, after naturally settling for half a day, the must underwent alcoholic fermentation in stainless steel tanks. Subsequent wine maturation took place in stainless steel tanks on its fine lees, which were resuspended by periodic bâtonnage. In April, the cuvée was prepared by blending Chardonnay with Pinot Noir.

Secondary fermentation (draught) The base wine was assembled in April 2022, and on April 27th, it was bottled (placed in bottles closed with crown caps) for the second fermentation. The wine matured on its lees for over 24 months before disgorgement, which took place on June 4, 2024, producing 2,490 0.75 l bottles and 280 1.50 l bottles.

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 around 10 °C (50 °F).

ANALYTICAL DATA

Alcohol content 12.30% vol

Residual sugar 4.3 g/l

Total acidity 7.8 g/l

pH 3.14

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.

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