



BREZZA RIVA SILENTE 2019

TRENTODOC CLASSIC METHOD SPARKLING WINE

Born from a high-altitude vineyard and entrusted to the protection of Cristo Silente for its slow maturation at 40 m (130 ft) depth in the lake.



THE PROJECT

Brezza Riva Silente stems from the desire to celebrate the deep connection that binds us to our territory. Before being a product, Silente is the story of our winegrowers' care and dedication to the land and its fruits, and of an extraordinary maturation that takes place in the silent depths of Lake Garda, just steps away from master Germani Alberti's masterpiece, *Cristo Silente*, placed at 15 m (50 ft) depth in 1970.

VINEYARD CHARACTERISTICS

Location of the vineyards Upper Tenna area. A single vineyard with more than thirty years of history, situated on a terrace at 450 m (1476 ft) above sea level that enjoys good temperature variation. The shallow, calcareous soil gives the vineyard perfect productive balance.

Grape variety used 100% Chardonnay.

Training system Traditional simple Trentino pergola.

VINIFICATION AND AGEING

Base wine The grapes were carefully harvested and placed in small crates, which, upon arrival at the winery, were manually emptied into the press. This was followed by a gentle pressing to enhance the variety's elegance and release the must. After brief settling, the must fermented in both steel tanks and French oak barrels. In spring, the cuvée was prepared, blending the wines to achieve a unique balance of freshness and complexity.

Maturation in the lake After the second fermentation, the bottles were placed on the bottom of Lake Garda, at 40 m (130 ft) depth, under the gaze of the *Cristo Silente* sculpture by Germano Alberti. The selected area offers an ideal environment for this type of aging: light is absent, temperature remains stable between 9 and 13 °C (48-55 °F), oxygen presence is minimal, pressures are similar inside and outside the bottles, and the riddling occurs naturally with the gentle cradling of the waters. Under these extraordinary conditions, the sparkling wine can enjoy very long maturation times, thus developing a unique texture and balance. At the end of lake maturation, the bottles are manually cleaned, disgorged,



BREZZA RIVA SILENTE 2019

TRENTODOC CLASSIC METHOD SPARKLING WINE

and dressed in an artistic label that celebrates Upper Trentino Garda and its treasures. After an additional 6 months of rest, the bottles are finally numbered and provided with a certificate of authenticity.

ORGANOLEPTIC CHARACTERISTICS

Below the lake's surface, maturation proceeds more slowly. Thus, the wine preserves all its freshness and vivacity, highlighted by the verticality of its beautiful acid spine; elegance reaches its peak, touching otherwise unattainable levels.

SERVING TEMPERATURE

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

ANALYTICAL DATA

Alcohol content 12.50% vol.

Residual sugars 2.7 g/l

Total acidity 7.3 g/l

pH 3.03

Contains sulfites.

STORAGE CONDITIONS

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

AGEING POTENTIAL

Ready-to-drink sparkling wine, capable of maintaining its qualities in bottle for 4-6 years and, if well preserved, ready to surprise with unexpected longevity.

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

