



MASO ÉLESI 2023

PINOT NERO TRENTINO SUPERIORE DOC · ORGANIC



AWARDS



From a vineyard with a very high vocation for Pinot Noir grown organically.

VINEYARD CHARACTERISTICS

Seasonal performance Mild and not very rainy winter, but vegetative recovery was slowed by a cooler-than-usual April. The subsequent period, characterized by prolonged and abundant rains with long plant wetting times, challenged the winegrowers, who thanks to their competence and experience protected the vines from fungal attacks. The season continued with higher temperatures. The strong daily temperature variation, with very cool nights that slowed veraison, allowed the acidic component of the grapes to be preserved. The harvest was slightly later and less productive than the previous one and good coordination between Technicians and member winegrowers proved fundamental to enable harvesting the best possible ripening of red grapes according to the wine to be produced.

Location of the vineyards A single vineyard in Padaro with its pertinent building (or *maso*) at the foot of Mount Baone, surrounded in a holly oak wood.

Grape variety used 100% Pinot Noir.

Type of terrain Ancient, fairly shallow, medium texture soil, with a good clay content, verging on calcareous: the best for this variety.

Training system Guyot-trained.

Production 55 quintals of grapes per hectare.

VINIFICATION AND AGEING

Harvest The operations took place with careful manual selection on 18 September, in small containers.

Vinification The grapes were quickly transported to the cellar, where they were immediately partially destemmed and the whole berries were dropped into a special steel tank for alcoholic fermentation. Initially, a cold pre-fermentation maceration was carried out for some days at 10-15 °C (50-59 °F). Alcoholic fermentation took place at a temperature of around 23 °C (73,4 °F) with maceration on the skins and stems for more almost ten days.

Ageing In October, after malolactic fermentation and a first racking, the wine was placed in 500-litre French oak barriques and tonneaux for ageing. In October 2023, the wine was blended and bottled on 13 February 2025,



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producing 5,856 bottles, 100 magnums and some bigger-format bottle. Finally, bottle ageing lasted at least 18 months before being put on sale.

ORGANOLEPTIC CHARACTERISTICS

Colour The wine has a luminous ruby red colour with slight transparency.

Aroma Following a brief oxygenation, it offers an elegant complexity of nuances on the nose: notes of fresh red fruit, ranging from blackberry to morello cherry, and floral notes of rose are well integrated with more spicy hints of juniper, vanilla and bitter cocoa. There is the essentiality and fragrant purity of the original grape variety.

Flavour On the palate, the wine still shows great elegance and balance made up of compact but harmonious tannins and a nice sensation of freshness and sapidity that give it great depth. In the mouth, there is a reminder of the fragrant sensations perceived previously. A young wine, ready, but certainly in need of development.

ANALYTICAL DATA

Alcohol 13.50% vol

Residual sugar 0.6 g/l

Total dry extract 24.6 g/l

Total acidity 5.00 g/l

pH 3.44

Contains sulphites. Does not contain GMOs.

PAIRINGS

- Starters of savoury and smoked meats.
- Lamb chops with herbs or rabbit terrine with herbs.
- Fillet of pork and game birds.

SERVING TEMPERATURE

Serve at 16-18 °C (around 60-64 °F) in wide glasses.

STORAGE CONDITIONS

Keep in a cool place, away from light and heat sources. Store bottles horizontally.

AGEING POTENTIAL

10 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



8 012345 421077

1,5 l



8 025966 402714

3 l



8 025966 402721

5 l



8 025966 403186