

RENA 2023

TRENTINO SUPERIORE · LATE HARVEST WHITE



AWARDS



Rena was made from Incrocio Manzoni, Moscato Giallo, Pinot Grigio and Traminer Aromatico grapes, harvested after natural withering on the vine.

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, particularly important for white wines. The harvest was slightly later and less productive than the previous one, but allowed the production of well-ripened grapes with optimal acid balance.

Location of the vineyards Each variety comes from a different site (Tennese, Varone, Arco), all well ventilated and well exposed, with significant daily temperature swings.

Grape variety used 20% Incrocio Manzoni, 27% Moscato Giallo, 35% Pinot Grigio and 18% Traminer Aromatico.

Type of terrain Glacial in origin, with good clay content and tending to calcareous.

Training system Trentino pergola and Guyot.

Production Approx. 5,000 kg of grapes per hectare.

VINIFICATION AND AGEING

Harvest The harvest took place on October 4th, by hand, in small 3-4 kg crates. In the cellar, the grapes underwent a further brief withering in the drying room and were then placed in pneumatic presses for soft pressing. This produced a must with a very high sugar concentration.

Vinification After 36 hours of static settling, the must was set to alcoholic fermentation: mostly in steel tanks, with the remainder in French oak barriques. Fermentation stopped naturally at around 13% vol alcohol.

Ageing After almost 6 months of maturation in oak barriques and tonneaux, the wine was blended and bottled on May 10, 2024, yielding 2,250 bottles of 500 ml. This was followed by 3 years of bottle aging.

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ORGANOLEPTIC CHARACTERISTICS

Colour The wine has a beautiful, lustrous golden yellow colour that is very vivid and appealing.

Aroma The nose reveals good complexity, with notes ranging from candied fruit to quince and apricot preserve, over a pleasant floral and spicy base.

Flavour In the mouth, the natural sweetness is softened by the lovely minerality, giving the wine perfect balance.

ANALYTICAL DATA

Alcohol 13% vol

Residual sugar 90 g/l

Total dry extract 33.4 g/l

Total acidity 6.00 g/l

pH 3.70

Contains sulphites. Does not contain GMOs.

PAIRINGS

- Traditional desserts from Trentino.
- Aged and blue cheeses paired with honey.

SERVING TEMPERATURE

Serve at 10-15 °C (50-59 °F).

STORAGE CONDITIONS

Store in a cool place, ideally between 10 and 16 °C (50-61 °F), away from light, with the bottle positioned horizontally.

AGEING POTENTIAL

15 years and more.

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.



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