

RENA

Vendemmia Tardiva

2013 vintage

Trentino superiore
Late Harvest

Rena is produced from Nosiola grapes harvested after natural drying on the vine in a vineyard located in one of the most characteristic and ideally suited areas of northern Lake Garda in Trentino.

IN THE VINEYARD: CHARACTERISTICS

Seasonal performance: 2013 was one of the best years for all the wines produced, being generous from both a quantity and quality point of view. Bud burst and flowering occurred late due to a prolonged winter and spring that were quite cool, and abundant rainfall allowed both stages to be evenly abundant. The vines flowered quite late and the cool temperatures lasting into late June enabled fungal infections to be blocked, which would otherwise have led to big health problems for the vines, due to the abundant rainfall. A fairly hot dry summer then permitted regular plant growth over the following stages. The grapes ripened during optimum meteorological conditions, when rainfall relieved a drought situation. The harvest was abundant but, more balanced vineyards with lower yields, as in this case, saw exceptional product quality. The grapes were harvested when perfectly ripe and healthy, on 4 November.

Grape variety used: Nosiola, a variety autochthonous to Trentino, suitable for late harvesting due to its straggly bunches.

Production area: the vineyard is situated on the slopes of Mount Brione, in an amphitheatre created in the past by sandstone mining (arenaria in Italian, hence the name Rena) in the south-facing part towards Lake Garda, which with its characteristic winds (Ora and Pelèr) enjoys a very unusual microclimate.

Soil type: glacial in origin, with good clay content and tending to calcareous. Training system: guyot-trained, 4,500 plants per hectare.

Production: 5,000 kg of grapes per hectare, which produced 2,700 litres of wine per hectare.

IN THE VINERY: FERMENTATION AND AGING

The grapes were manually harvested on 4 November and put into crates, each holding 3-4 kg of grapes. In the cellar, the grapes were offloaded into pneumatic presses and subject to very long pressing cycles to produce a must, with a sugar concentration of about 25°Babo. 36 hours of static decantation was followed by alcohol fermentation: 70% in steel tanks and the rest in French wood barriques. Alcohol



500 ml

12,01 % vol

fermentation stopped naturally at around 12 degrees. The wines were then assembled and put to mature in small steel barrels, followed by transfer to 2,400 bottles on 5 may 2015. This will be followed by at least 12 months' ageing in the bottle.

ORGANOLEPTIC CHARACTERISTICS

The wine has a beautiful, lustrous golden yellow colour that is very vivid and appealing. The aroma has a good complexity, with notes that range from candied fruit to quince preserves over a good spicy base. In the mouth, the natural sweetness is softened by the lovely minerality, giving the wine perfect balance.

ANALYTICAL DATA

Alcohol content: 12,01% Vol.

Sugars: 103,4 g/l.

Net extract: 26,3 g/l.

Total acidity: 5,99 g/l.

pH: 3,65.

SERVING SUGGESTIONS

The ideal accompaniment to a variety of foods, including traditional desserts from Trentino and aged and blue cheeses paired with honey.

SERVING TEMPERATURE

The ideal serving temperature is 10-15°C.

AWARDS

Touring Club - Vini Buoni d'Italia (Good Italian Wines)



Rena

Size (litres)	Type	Bottles per case	Case dim. (L x H x W)
0,5	Bordeaux with high shoulders	6	cm 21,5 x 30 x 15

Bottle weight	Case weight	Pallettization		
		No. cases	weight	height
kg 1	kg 6,2	87	kg 560	cm 104



0,50 l