



CRÉA 2020

MERLOT TRENTINO SUPERIORE DOC



AWARDS



One of the most representative wines of the cellar, Créa was vinified with the best grapes from the vineyards best suited to cultivation of the Merlot varietal.

VINEYARD CHARACTERISTICS

Seasonal performance 2020 was a normal year in this sense, with an average winter and a slight warmer spring than usual. These higher temperatures enabled a slightly earlier bud break. Harvest time, on the other hand, was characterised by abundant rainfall and high humidity, calling for heavy intervention and inspections in the vineyard to assess the best moment to pick the grapes. The work carried out by partners and technicians ensured that the grapes arrived healthy and well-ripened in the cellars.

Location of the vineyards Earlier zones to allow better ripening of the grapes: Bolognano and the slopes of Monte Brione. These are mainly southerly facing areas that enjoy many hours of sunlight and excellent microclimatic conditions.

Grape variety used Merlot with 2% Cabernet Franc.

Type of terrain Heavy soils with medium texture, characterised however by a high clay content, at times calcareous.

Training system Guyot-trained.

Production 7-8,000 kilos of grapes per hectare.

VINIFICATION AND AGEING

Harvest The grapes were harvested by hand on 22 September, selecting the bunches and excluding those that were not perfectly ripe: the undamaged grapes were placed in small containers and quickly transported to the cellar.

Vinification The grapes were immediately destemmed. Alcoholic fermentation took place in special steel vats at a temperature of around 23 °C (73 °F) with maceration on the skins for 10 days.

Ageing On 14 January 2021, at the end of malolactic fermentation and after a couple of racking operations, the wine was placed in barriques and tonneaux of mainly French oak for ageing. On 11 January 2022, the wine was blended, and on 25 February 2022 it was bottled, producing 3,828 0.75 l bottles and 30 magnums. Bottling will be followed by at least 18 months of ageing in bottle.



CRÉA 2020

MERLOT TRENTINO SUPERIORE DOC

ORGANOLEPTIC CHARACTERISTICS

Colour The wine has a compact and firm ruby red colour.

Aroma The aroma offers a fascinating and elegant interweaving of nuances that includes berry scents (raspberry, blueberry and blackberry) and plum, as well as the cocoa and liquorice typical of Merlot, and spicier scents like cloves, pepper, menthol and vanilla, which are enhanced by aging in wood.

Flavour The wine reaches the palate with authority and fullness and underscores the balance between the tannins, which lend it structure without disrupting its great elegance, the wonderful plushness, pleasing fresh streak and lingering aromas and flavours. Intended to be aged, but also splendid enjoyed immediately.

ANALYTICAL DATA

Alcohol 13.81% vol.

Residual sugar 0.4 g/l.

Total dry extract 28.9 g/l.

Total acidity 5.35 g/l.

pH 3.58.

Contains sulphites. Does not contain GMOs.

PAIRINGS

- Roasted and braised red meats.
- Game dishes.
- Hard cheeses.

SERVING TEMPERATURE

Serve at 18 °C (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.

PALLETISATION

Size 0.75 l (1.34 kg) • 1.5 l (2.79 kg)

Type Bordeaux

Bottles per case (0.75 l) 6 bottles • Weight 8.65 kg

Case dimensions (0.75 l) Length 32.5 cm • Height 17 cm • Width 24.5 cm

Palletisation (0.75 l) 88 cases • Weight 780 kg • Height 145 cm