



GÈRE 2020

ROSSO TRENINO SUPERIORE DOC



AWARDS



Gère is produced with the finest grapes from vineyards ideally suited for cultivating Cabernet Franc, Merlot and Cabernet Sauvignon.

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.

Production area South-westerly facing slopes of Monte Brione, with plenty of hours of daylight and an excellent microclimate thanks to its vicinity to the lake and the cooling breeze of the Ora del Garda and Varone winds, from Varone and Ceniga.

Grape variety used 50% Cabernet Franc, 25% Merlot and 25% Cabernet Sauvignon.

Type of terrain Clay loam.

Training system Guyot.

Production 7,000 kilos of grapes per hectare.

VINIFICATION AND AGEING

Harvest The harvest took place on 22 and 30 September with careful manual selection of the grapes.

Vinification The grapes were quickly transported to the winery in ca. 200 kg crates, immediately destemmed and the whole berries were dropped into a special stainless steel fermentation tank for alcoholic fermentation. Alcoholic fermentation lasted around 10-14 days depending on the wine and took place at a controlled temperature of around 24 °C with maceration with the skins.

Ageing At the end of malolactic fermentation, after an initial racking, the wine was aged for about a year: part in stainless steel tanks and part in oak barriques and tonneaux. On 12 January 2022, after 12 months of ageing, the wine was blended. Bottling took place on 26 February 2022, producing 2,550 0.75 l bottles. Bottling will be followed by a long period of bottle ageing (24 months).



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ORGANOLEPTIC CHARACTERISTICS

Colour The wine has a splendid ruby red colour.

Aroma Following a brief oxygenation, it offers the nose a bouquet of great personality and complexity, the result of blending the three different varieties of Bordeaux origin. The peculiarities of the three grape varieties are excellently integrated and offer a broad, persistent and remarkably elegant bouquet, with notes ranging from fruity (sour cherry, ripe blackberry) to spicy (black pepper, cocoa, liquorice) and floral.

Flavour On the palate it immediately conveys a great sensation of harmony and balance, thanks to the dense weave of soft tannins, and then reveals itself to be particularly round, velvety and long, fading into the finish with a rich persistence of flavours and aromas.

ANALYTICAL DATA

Alcohol content 13.87% vol.

Sugars 0.4 g/l.

Dry extract 27.5 g/l.

Total acidity 4.88 g/l.

pH 3.69.

Contains sulphites. Does not contain GMOs.

PAIRINGS

- Pasta with wild game ragout (wild boar).
- Roast duck.
- Wild boar stew and polenta.

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

Beyond 15 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 "Bordolese Riva" custom bottle (0.75 l) • Bordeaux (1.5 l)

Bottles per case (0.75 l) 6 bottles • Weight 8.5 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