



RIVA'LDEGO 2022

TEROLDEGO VIGNETI DELLE DOLOMITI IGT

From the indigenous Teroldego vineyard, an expression of our territory.

VINEYARD CHARACTERISTICS

Seasonal performance The year was characterised by the scarcity of rainfall, which was already limited in the early winter months, with very dry days and very high temperature ranges. Budding was slightly delayed, but the vegetative season then continued very quickly, so much so that flowering was already anticipated in the third ten days of May. From the beginning of June and for most of the summer, there were long hot and dry periods, with temperatures several degrees above average both during the day and at night. Fortunately, the far-sightedness of the irrigation consortia and some rain at the most critical times made it possible to adequately compensate for the lack of water. The harvest was early and was carried out with perfectly healthy and intact grapes, but with a tendentially low acid content, so it was essential to centre the harvest at the right time.

Production area The vineyards Dro and Pasina di Riva del Garda, two warm areas with good eastern exposure, where the grapes can reach optimum ripeness.

Grape variety used 100% Teroldego.

Type of terrain Calcareous soils with a prevalent skeleton and rich in clay, located in very warm and ventilated hillside areas.

Training system Trentino pergola.

Production About 100 quintals of grapes per hectare.

VINIFICATION AND AGEING

Harvest It took place on 23 September with careful manual selection of the grapes using small containers for transport to the winery.

Vinification The grapes were quickly transported to the cellar, where they were immediately destemmed. The whole grapes were dropped into special steel fermenters for alcoholic fermentation, which took place at a temperature of around 23 °C (73 °F) with maceration on the skins for eight days.

Ageing In wooden barrels until July. The wine was bottled on 3 August 2023, producing 4,068 0.75 bottles and 150 1.5 l magnums, and on 2 February 2024 producing 4.014 more 0.75 bottles. This is followed by about six months of bottle ageing.





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ORGANOLEPTIC CHARACTERISTICS

Colour Intense ruby red colour with violet hues, emphasising youthfulness and medium consistency.

Aroma Clean and elegant bouquet. After a short oxygenation it expresses on the nose all the integrity of its fruit with inviting notes of small red fruits, raspberry in particular, then ethereal and more spicy notes, reminiscent of the ageing in wood.

Flavour On the palate, the wine's freshness and good structure emerge. Its fine balance and great harmony make it a wine to be appreciated immediately, but also to be waited on for a few years.

ANALYTICAL DATA

Alcohol content 12.7% vol

Sugars 2.3 g/l

Dry extract 28.52 g/l

Total acidity 5.3 g/l

pH 3.6

Contains sulphites. Does not contain GMO.

PAIRINGS

- Starters and first courses based on medium-aged cured meats.
- Risotto with Teroldego.
- Polenta concia trentina (with cheese and luganiga).
- Second courses based on roast meat (rabbit).

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 5 years.

PALLETISATION

Size 0.75 l (1.37 kg) • 1.5 l (2.79 kg)

Type Bordolese "Riva" (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 25.5 cm • Height 31 cm • Width 17.5 cm

Palletisation (0.75 l) 95 cases • Weight 836.2 kg • Height 170 cm