

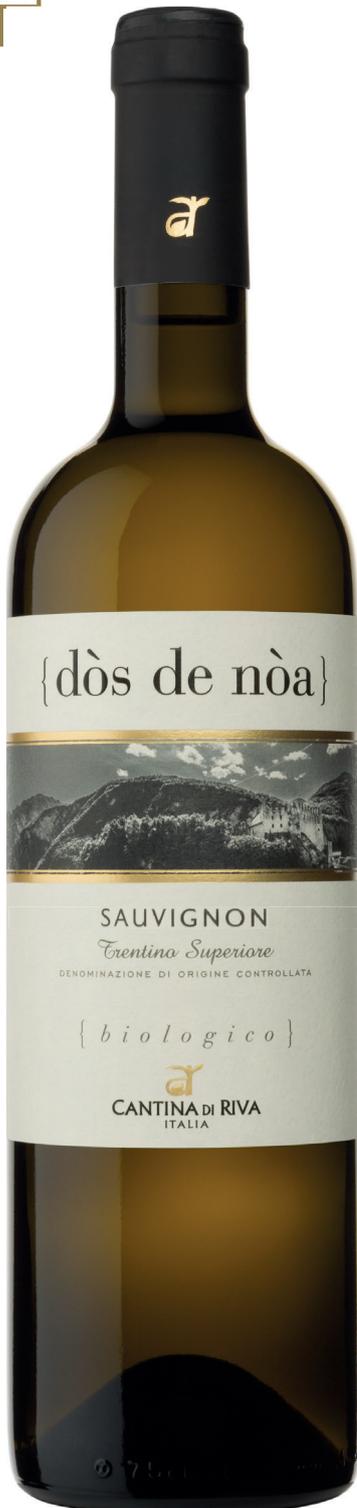


DÒS DE NÒA 2022

SAUVIGNON TRENTINO SUPERIORE DOC · ORGANIC



AWARDS



From an area with ideal conditions for expressing the character of the Sauvignon grape variety.

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.

Location of the vineyards The terraced Tennesse hills, on the Fontanelle rise (Dòs de Nòà), which has always been dedicated to the cultivation of vines and olive trees.

Grape variety 100% Sauvignon.

Type of terrain Shallow, medium-textured, with a good clay content and a tendency to limestone.

Training system Simple pergola.

Production Around 80 quintals of grapes per hectare.

VINIFICATION AND AGEING

Harvest It took place on 12 September with careful manual selection of the grapes during the coolest hours of the day (morning) and using small containers for transport to the cellar.

Vinification The grapes were immediately cooled to around 10 °C and then destemmed and crushed. This was followed by a pre-fermentative maceration in the press in contact with the skins overnight and a soft pressing. After pressing, the must was cold macerated for 2 weeks, keeping the coarser particles in suspension, followed by decantation overnight. Alcoholic fermentation initially took place in stainless steel tanks and then in barriques, tonneaux and porcelain stoneware clayver for about ten days at a temperature of around 18 °C.



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Ageing At the end of alcoholic fermentation, the wine continued maturation in French oak barriques and tonneaux on its fermentation lees with weekly batonnage to put them in suspension in order to give the wine greater complexity and volume. The wine also partially completed malolactic fermentation. In July, the wine was blended and prepared for bottling, which took place on 2 August 2023. Only 3,648 bottles were produced. This was followed by 6 months of bottle ageing.

ORGANOLEPTIC CHARACTERISTICS

Colour A very deep straw yellow wine, crystal clear.

Aroma It presents itself with great intensity and good complexity. Inviting primary, secondary and tertiary bouquet for the aromatic nuances, immediately citrusy linked to pink grapefruit, then with toasted notes of hazelnut and almond, and finally floral notes of elder and vegetable nettle on a vanilla background.

Flavour The palate arrives immediately with great impact and decision: a good structure accompanies a great volume and a decidedly fresh component linked to the acidity. Long aromatic persistence and good balance, it should be enjoyed immediately, but may satisfy the taster more in 1-2 years.

ANALYTICAL DATA

Alcohol 13.40% vol.

Residual sugar 1.5 g/l.

Total dry extract 22.1 g/l.

Total acidity 6.18 g/l.

pH 3.43.

Contains sulphites. Does not contain GMOs.

PAIRINGS

- Egg, spinach and bacon pie.
- Risotto with courgettes and prawns.
- Trout fillet marinated in orange peel and almonds.

SERVING TEMPERATURE

Serve at 12 °C (53 °F), in medium-sized goblets.

STORAGE CONDITIONS

Keep in a cool place, away from light and heat sources. Store bottles horizontally.

AGEING POTENTIAL

8 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)

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