

# **LE RIVE**

**BIANCO VERONESE IGT 100% GARGANEGA** 

LE RIVE IS A WINE THAT SHOULD BE ACCOMPANIED BY FAINT CANDLELIGHT ON A LAID TABLE, OR WITH A CRACKLING OPEN FIRE AS A COMPANION FOR READING. THE OVERRIPE GARGANEGA AND THE LONG AGEING PERIOD GIVE IT A FULL BODY THAT SEDUCES THE SENSES AND A WARM COLOUR THAT LIGHTLY BRUSHES YOUR THOUGHTS.

#### **VINEYARD**

We harvest the grapes for this wine in a small plot of about one hectare facing south and belonging to the u.g.a. Fittà. It is located at an altitude of about 260 meters and is composed of a soil of clear volcanic origin with a clayey-silty texture.

The vineyard is characterized by a steep slope (45%), the dialectal term "rive" in fact indicates a particularly steep terrain.

### **DATA SHEET**

First year of production: 1992

Harvest: manual in box at the end of October

Maturation material: large oak barrels

Alcohol content: 13,50% Vol.

Alcoholic fermentation: in large oak barrels (25 hl)

Duration of alcoholic fermentation: 20 days

Alcoholic fermentation temperature: 15-18 °C

Malolactic fermentation: spontaneous in large barrels

Maturation: in large barrels for 15 months in contact with its fine lees

without any decanting

Filtration: only one membrane filtration before bottling

Refinement: 12 months in the bottle

## **ORGANOLEPTIC PROFILE**

**Colour:** intense yellow with golden reflections.

Nose: ripe yellow fruits, candied citrus fruits and sweet spices are

combined with marine puffs and smoky notes.

Palate: ample and elegant. Very long savory and mineral persistence.

Serving temperature: 13/14 °C

## **BEST WITH**

Le Rive loves intense flavors. Excellent with roast white meat or raw meat, it goes very well even with the spiciest ethnic cuisines. It accompanies also fatty fish and aged cheeses, and all those dishes that manage to combine sapidity and a touch of sweetness.

