

RIVE ROSSE

BARBERA DEL MONFERRATO

D.O.C.

FRIZZANTE



“Rive” means the banks of steep sloped hills where the vines, exclusively cultivated by hand, are characterised by a bright red mantle from the first days of September. This charming autumnal appearance inspired the name of our Barbera del Monferrato D.O.C. “Rive rosse” that expresses, with its vivacity, one of the most pleasant qualities of the Monferrato character. When you open this bottle, the pop up enjoyment and cheerfulness is to understand that the exuberance of this wine makes it one of the most typical and characteristic of all Piedmont.

GRAPE: Barbera.

SOIL: Sandy with a clay calcareous marl.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South - South west.

VINE TRAINING - DENSITY: Guyot. 4500 vines per hectare.

HARVEST: The third week of September, the grapes are harvested in the morning so that they arrive fresh and in optimal conditions to start the vinification process.

VINIFICATION: After crushing and destalking the grapes, the must is sent to temperature controlled stainless tanks. The alcoholic fermentation and maceration last around 6 days at a constant temperature of 24 - 26 °C to extract the aromas of the grape variety. During the maceration, automatic pumping over is carried out periodically to extract the polyphenolic substances from the skin. The malolactic fermentation takes place immediately after the alcoholic fermentation at a constant controlled temperature of 18 °C.

AGEING: After the required racking to clear the wine from the sediments, the wine is aged in cement tanks for about 4 months. Then it goes to a pressure stainless steel tanks for the refermentation which last around 20 days at a constant temperature of 23 °C. Then the wine remains in temperature controlled closed tank for about one month at 15 °C followed by 2 months of bottle ageing.

TASTING NOTES

“Rive Rosse” Barbera del Monferrato D.O.C. frizzante expresses, with its vivacity, the best part of the Monferrato character. It has well-expressed characteristics from the grape variety such as fresh red fruits and flowery hints with a balanced and round taste and pleasant fizziness which invites drinking.

PAIRINGS: salami and cheeses, white meats such as rabbit, Piedmontese fritto misto, bagna cauda, “rabaton” (typical Piedmontese gnocchi).

ALCOHOL CONTENT: 14% vol.

SERVING TEMPERATURE: 18 °C.

SIZE: 0,75 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO