

# Masùt da Rive

Italy - Friuli Venezia Giulia - Mariano del Friuli (GO)



**MASUT DA RIVE**

**Ownership/Founders** Fabrizio e Marco Gallo / Ermenegildo Gallo

**Start of Activity** 1979

**Vitiviniculture** Traditional

**Hectares** 25

**Bottles produced** 130.000

## FRIULANO ISONZO

100% Friulano

**Production area:** Mariano del Friuli - DOC Isonzo del Friuli

**Terrain:** asciutto e caldo, di medio impasto: composto dai sassi del fiume Isonzo e da nobili argille

**Harvest:** manual

**Vinification:** Soft pressing of whole grapes, static decantation of the must at 10/12 °C

**Refinement:** remains in contact with fermentation yeasts for a period of 9 months in steel tanks

**Color:** straw yellow with greenish highlights

**Fragrance:** the nose expresses the personality of the area of origin, from the intense vegetable notes reminiscent of tomato leaf. Bergamot sensations present, accompanied in the background by medicinal herbs and hay

**Flavor:** Balanced with a hint of bitter almond and an enveloping finish of freshness and savoriness

**Alcoholic Grade:** 13% vol



Located in Mariano del Friuli, in the heart of the Gorizia plains, Masùt da Rive takes its name from the river that crosses the Isonzo Doc area. The company was established in 1937 by Antonio Gallo, but only in 1975, when Ermenegildo entrusted it to his son Silvano, the vinifications started. The first bottling in 1979 (5,500 bottles) represented the beginning of a lucky and promising story. Today the company is run by Fabrizio and his brother Marco, Silvano's sons that, by the way, still works there full time. The tenacious spirit handed down by past generations consolidated the family fortune, made of knowledge and teachings. These are now used with a wide and modern vision, but always with the respect of traditions. Strong values such as family, respect for the land and love for the work are the foundation of this small reality of the Isontina plain where through hard work and stubborn a difficult grape variety such as Pinot Noir reaches unexpected levels of quality, only thanks to the dedication with which the family Gallo operates.