CUZZIOLGRANDIVINI

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 plain, whose Isonzo DOC area currently covers around 1,000 hectares of vineyards, Masùt da Rive was founded in 1937 by Antonio Gallo, although it was not until 1975, when Ermenegildo handed over the business to his son Silvano, that the production of single-varietal wines began. 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.