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

PINOT GRIGIO ISONZO JESIMIS

100% Pinot Grigio

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: manual harvesting, destemming and sorting of the grapes, skin maceration at low temperature for 24 hours, soft pressing, static decanting of the musts at 10-12 °C
Refinement: Alcoholic fermentation begins in steel tanks and continues in new 300-litre and 500-litre French oak barriques. It remains on the lees for 12 months, then in the bottle for another 6 months before being released for sale.
Color: onion skin with striking colour
Fragrance: complexity of the bouquet characterised by ripe fruit that fades into powdery notes of white chocolate and rose petals
Flavor: Powerful and decisive on the palate, rich and warm, mineral with sweet toasted notes reminiscent of toffee. Dry and elegant.
Alcoholic Grade: 14% 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.