Masùt da Rive

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



PINOT GRIGIO ISONZO

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: 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: yellow of remarkable chromatic charge with coppery nuances
Fragrance: complex olfactory picture, characterized by a fruity entry that brings back golden apple and sweet citrus. Notes of wild flowers
Flavor: a mineral tone opens to a full, fine taste, marked by pleasant acidity and savoriness. Balanced, with remarkable persistence
Alcoholic Grade: 13% vol

MASUT DA RIVE

Ownership/Founders Fabrizio e Marco Gallo / Ermenegildo Gallo
Start of Activity 1979
Vitiviniculture Traditional
Hectares 25
Bottles produced 130.000



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.