

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 NOIR ISONZO

100% Pinot Noir

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: Long maceration at controlled temperatures, with frequent pumping over to promote tannic and anthocyanin extraction from the skins

Refinement: after racking it remains for 12 months to age in French barriques

Color: Shiny, soft ruby red with slightly garnet hues

Fragrance: delicate and complex reminiscent of raspberry, currant, juniper, walnut husk, underbrush, light notes of cyclamen and vanilla

Flavor: Dry, soft, velvety and with good flavor. Balanced and flavorful, persistent, with fruity hints and pleasantly bitter aftertaste

Alcoholic Grade: 13% vol

Situated in Mariano del Friuli in the heart of the Gorizia plain, whose Doc Isonzo area takes its name from the river that flows through it, Masùt da Rive was established in 1937 by Antonio Gallo, although it was not until 1975 when Ermenegildo entrusted his son Silvano with the business that he began vinifying the wines in purity. 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.