

Masùt da Rive

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



RIBOLLA GIALLA IGT VENEZIA GIULIA

100% Ribolla Gialla

Production area: DOC Collio (Mossa) **Terrain:** marne e arenarie di origine eocenica

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

long period in steel tanks

Color: very intense golden yellow

Fragrance: Intense olfactory entry with distinct minerality, slight fruity hints of apple and white peach with notes of acacia

flowers and hints of herbs

Flavor: expresses itself with intense and pleasant freshness, good flavor reminiscent of the area of origin, pleasantly

harmonious

Alcoholic Grade: 13% vol



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.