

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

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



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.