

Masùt da Rive

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



SAUVIGNON ISONZO

100% Sauvignon Blanc

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 musts at 10-12 °C
Refinement: remains in contact with fermentation yeasts for a period of 9 months in steel tanks
Color: giallo caldo di buona concentrazione con riflessi verdognoli
Fragrance: characteristic hints of tomato leaf, sage, and hints of elderberry precede nuances of tropical fruit and citrus
Flavor: smooth and harmonious palate, pleasant acidity in the finish that invites another taste
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 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 the business to his son Silvano that the pure vinification of 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.