

RIVA DEL MOLINO

Gambellara Doc





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Doc

Name Riva del Molino
Wine classification Gambellara Doc
Grapes variety Garganega 100%
Production area Montebello loc.Selva, in the hearth of the Classic Doc area of Gambellara
Bottles produced 6.600 (0.750 lt)

The vineyard
Name - Riva del Molino, property of Dal Maso Company
Age of grapes - 40 years
Soil - clay basaltic of volcanic origin, medium fertility
Exposure - South-South/East
Altitude - Hill, 120 mt above sea level
Planting density - 5.000 vines/ hectare
Training system - Guyot and open trellis
Nr of buds per plant - 8
Yield per hectare - 85 quintals
Cultivation - spare fertilization and thinning out of exceeding grapes
Harvest period and method
Mid of October, hand-picking in crates

Vinification
Brief description: after selecting the best grape clusters with a light over-maturation in the plant, grapes are crushed and de-stemmed, gently pressed, clarified by cold stabilization and then inoculated with a selected pure yeast.
Fermentation equipment - 15 hl Allier oak barrels and stainless steel vessels
Fermentation temperature - 16° - 18° C
Maceration period -
Fermentation period - 15 days
Maturation period - 6 months in oak and cement barrels. Refined in bottles for 3 months
Bottling period - End of May, in the first year after harvest

Chemical information about the product
Total acidity- 6,79 g/l
Ph - 3,19
Tot. dry extract. g/l 26
Alcohol contents, % - 12,70
Reducing sugars, g/l - 4,7
Tot. SO₂, mg/l - 75
Free SO₂, mg/l - 25

Description
Deep yellow colour
Floral perfume, with emphasized mineral scents
Well-balanced, medium-bodied taste
Ageing potential
6-8 years

Food coupling
Starters and first courses in general, perfect with fish and palatable with white meat, too.

With some Vicenza's traditional meals...

Malfatti (pasta) with spinaches, frog omelette, oven-baked onions with potatoes and cinnamon

Service temperature
Temperature -10°-12°C.; uncork a few minutes before serving

Sizes available



0,75 lt 1,5 lt