

RIVA DEL MOLINO

Gambellara Doc





R I V A del M O L L I N O Gambellara 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