



MASUT DA RIVE

Production zone:

DOC Isonzo del Friuli

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Winemaking: The grapes are picked by hand in September and let cool down into refrigerator trucks for 1 night. After the destemming process, we have a skin maceration at low temperature for 12 hours (*Cryo-maceration*), then soft pressing and settling at 10-12°C.

Ageing: The alcoholic fermentation begins in stainless steel tanks and continues in new 500L French oak barrels. The wine ages on the lees for 12 months, it is then bottled and rest for 6 months before being released on the market.

Colour: Intense onion skin color with bright reflections.

Bouquet: Challenging aromas of ripe fruit, hints of rose petals and white chocolate.

Taste: Intense and sharp on the palate, rich and warm, mineral with sweet toasted notes which reminds toffees. Dry and very elegant.

Pairing suggestions: Excellent with main courses such as pumpkin gnocchi with smoked ricotta. Grilled fish with aromatic herbs.

An interesting “meditation wine”!

Alcohol: 14.00% by vol.

Sugar content: 0.40 g/l

Serving temperature: 10/12 °C