

# RIVA DEL MOLINO

Gambellara Doc



  
**DALMASO**

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# R I V 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

*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

**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