

RIVA DEI PERARI

Recioto di Gambellara
Classico Docg





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Name Riva dei Perari
Wine classification Recioto di Gambellara Classico Doc
Grapes variety Garganega 100%
Production area Montebello loc.Selva, in the hearth of Classic Doc area of Gambellara
Bottles produced 5.000 (0.500 lt)

The vineyard
Name - Riva dei Perari, property of Dal Maso Company
Soil - clay basaltic of volcanic origin, medium fertility
Exposure - South-South/East
Altitude - Hill, 80-100 mt above sea level
Planting density - 5.000 vines/ hectare
Training system - Guyot
Nr of buds per plant - 8
Yield per hectare - 100 quintals
Cultivation - spare fertilization and thinning out of exceeding grapes
Harvest period and method
End of September, hand picking in crates, the grapes are set on one layer only

Vinification
Brief description: grapes ripen for around 5 months in the fruit place; after grapes are de-stemmed and softly pressed, the juice is clarified by cold stabilization and then inoculated with selected pure yeasts.
Fermentation equipment - Allier oak barriques, Never and acacia
Fermentation temperature - 14° - 16° C
Maceration period -
Fermentation period - 40 days
Maturation period - 12 months in oak and acacia barrels
Bottling period - May, in the second year after harvesting

Description
Bright golden yellow colour
Intense fragrance, sweet sensations of exotic fruits, honey and hawthorn.
Harmonic, well-balanced taste, warm and long-lasting

Ageing potential

10-12 years

Food coupling
Perfect with sweet preparations in general, with matured, soft or herbed cheese. Excellent as an aperitif, it well matches foie gras; Very good for meditation.

With some Vicenza's traditional meals...

"Putana" cake (cake with raisins and apples), walnut cake, apricots strudel, dried fruits biscuits and Vezzena cheese.

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

Sizes available



0,50 lt