

SUAVIA

LE RIVE

LE RIVE IS A VELVETY AND APPEALING WINE THAT SHOULD BE ACCOMPANIED BY FAINT CANDLELIGHT LIKE A CONSUMMATE CUPID ON A LAID TABLE, OR WITH THE LIGHT SPARKS OF A CRACKLING OPEN FIRE AS A COMPANION FOR READING OR MEDITATION. THE OVERRIPE GARGANEGA AND THE LONG AGEING PERIOD GIVE IT A FULL BODY THAT SEDUCES THE SENSES AND A WARM COLOUR THAT LIGHTLY BRUSHES YOUR THOUGHTS.

Technical Data

Classification: Bianco Veronese IGT

First vintage: 1992

Number of bottles produced:

Grapes: 100% Garganega

Grape production per hectare: 8 ton

Start of harvest: end of October

Harvesting method: manual - in crates

Pressing: soft pressing of whole grapes

Alcohol fermentation: 30% in oak barrels and 70% in steel vats

Alcohol fermentation time: 20 days

Alcohol fermentation temperature: 15 - 18 °C

Malo-lactic fermentation: naturally occurring in oak barrels

Maturation: in oak barrels (30%) and steel vats (70%) for 15 months in contact with its own sediment without racking, then the two parts are blended together in steel vats where they stay for a further 15 months.

Filtration: only one membrane filtration before bottling

Affinamento: 12 months in the bottle

Released:

Analysis: Alcohol contents: 13,80 % by volume - Total acidity: 6,50 g/l pH: 3,28 - Reduced extract: 23,00 g/l - Suagar at harvest: 25 degrees brix - Residual sugar: 10,5 g/l



Vineyard Profile

Le Rive, located in the Fittà microzone

Type of Soil: of clear volcanic origin with a clay-silt texture

The name Le Rive indicates a vineyard cultivated on a very sloping land.

Organoleptic Profile

Colour: intense and brilliant yellow with golden highlights.

Nose: an explosion of aromas, it shows apricot and candied orange peel together with black liquorice, aniseed, fennel, cardamom, vanilla tobacco and crushed mineral nuances.

Palate: dense and fruity with a fresh and dry finish.

Serving temperature: 13 - 14 °C

Best with...

it goes well with white meat-based main courses or very savoury fish. Chicken curry. Crusted Pork. Lobster. Perfect with ripened cheeses made of cow or goat's milk. Blue cheese.

Veneto regional cuisine:

Prosciutto crudo of Montagnana with figs, veal liver alla veneziana, potatoes and sweet chestnuts gnocchi with mushroom sauce, risotto with Lessinia's black truffle, potatoes with onions and smoked pancetta (bacon), Stravecchio cheese.