



# RIVA DE LA ROSA

Your 'Happiest Hour'

Italian white wines are extremely approachable and easy to drink.

- The mouth-watering acidity of these wines can cut through even the richest sauces and cheeses, with a mineral-driven finish that lingers on the palate.
- Countless food and wine pairing opportunities.
- Traditionally, they have a lighter body and lower alcohol due to cooler climates.

# The new 'aperitivo'

'aperitivo' --> *a pre-meal drink*

*the experience of aperitivo is an Italian cultural ritual*

Introducing

## Riva de la Rosa

Liquid wanderlust encompassing the magic of Italy in every sip.  
A glass to be shared among friends, with light bites and good times.

Italy's rose-lined vineyards share a proximity to saltwater coastlines – the glorious Mediterranean, Ionian, Adriatic, Tyrrhenian, and Ligurian seas that have offered Italy its unique bounty and a special place in history.

There are powerful coastal influences on each vineyard, with sea breezes and mineral-rich soils providing incredible minerality and salinity to the wines.

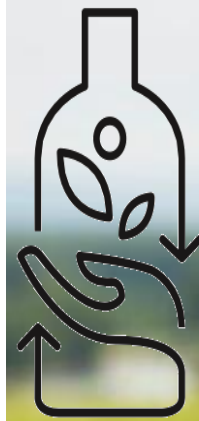
These wines represent the identity of Italy under one label and capture the magic of Italian white wine and culture.

– crisp, refreshing, and energetic.



# Quality and Integrity Driven Wines

- Sustainable glass → logo shown on all back labels .
- Riboli 'seal of approval' with oversight on winemaking for quality, integrity and analysis.
- Modern, sustainable farming practices for low yield, high flavor, better for the environment  
viticultural practices



# Riva de la Rosa, or “shore of the rose”

- This collection of wines beautifully portrays the diverse terroirs of their specific regions within Italy – Piemonte, Toscana, the Veneto, and Lazio.
- The unique assortment showcases the purity and complexity of this diverse region – a homage to history and tradition. Riva de la Rosa pays tribute to the ingenuity of farmers and the beauty of this ancient land, a country surrounded by the sea and blanketed in the warmth of the sun.



- Roses offer winemakers early warnings against disease as they share the same soil and sun requirements as the vines and are often the first to be affected by diseases or pests due to their high sensitivity. This allows winemakers to take necessary precautions to protect the vines from damage.
- Throughout Italian winegrowing history, farmers have planted pink roses at the front of their vine rows to warn of impending disease. These “vineyard sentinels” are on guard against the dangers that are inherent to grape growing.
- Beyond the natural beauty of having roses in the vineyards, this holistic approach helps indicate the health of the vines and removes the need for unnecessary intervention, allowing the grapes to yield natural, genuine fruit.



# Location is Everything

RIVA DE  
LA ROSA



Italy's rose-lined vineyards share a close proximity to saltwater coastlines – the glorious Mediterranean, Ionian, Adriatic, Tyrrhenian, and Ligurian seas.

Powerful coastal influences are reflected in each vineyard, with sea breezes and mineral-rich soils providing incredible salinity to the wines.



RIBOLI FAMILY WINES

PROPRIETARY & CONFIDENTIAL | INTENDED SOLELY FOR USE OF ADDRESSED RECIPIENT AND MAY NOT BE REPURPOSED OR REUSED

## GAVI TECH NOTES

Riva De La Rosa Gavi comes from the Cortese grape grown in the bright Terre del Gavi, hills which are located on the border between Monferrato and Liguria. With cool breezes from the Ligurian sea, prevailing sun exposure, and the surrounding Apennine mountains- all combine to create a perfectly suitable environment to cultivate exceptional "Gavi DOCG" vineyards.

This great white wine from Piedmont can accompany any meal with its elegance, delighting the palate with very delicate floral notes and a savory freshness. Delicate and floral, but with excellent structure and persistence.

Grapes: Cortese

Alcohol: 12.5%

Profile: Bright yellow color, floral and fruity aromas of spring, Meyer lemon, peach and great minerality.

Serving Temperature: 50° F

Pairings: Foods inspired by Northern Italian coastal cuisine, I.e., pesto pasta, seafood, highlighting basil & lemon.



## VERMENTINO TECH NOTES

Riva De La Rosa Vermentino loves sea breezes and sunlight and in return provides opulent flavor and radiant freshness.

At the arrival to the cellar, the grapes are de-stemmed and softly crushed. By pressing, we obtain different fractions of juice, each of which is cooled to 8 degrees for 24 hours in order to favor the natural decantation. The clear must is then poured into stainless steel tanks where the alcoholic fermentation takes place at a temperature not exceeding 12°C.

Grapes: 95% Vermentino 5% Petit Manseng

Alcohol: 13%

Profile: Notes of white flowers, with stone and Mediterranean spices. Persistent, full and well balanced with nice minerality and bright acidity.

Serving Temperature: 50° F

Pairings: Light meats, fish, & foods that highlight green and herbal flavors.



# VERDICCHIO TECH NOTES

The Alta Valle Esina valley is the difference in the taste of Riva De La Rosa's Verdicchio: the climate is continental in the temperature ranges and Mediterranean in the sunshine. This microclimate determines a great accumulation of aromas, the full conservation of the acidic heritage, a physiologically limited production and a full, complete, sometimes extreme ripening.

To make our Verdicchio, we reduce the grapes with carbonated snow, followed by soft vacuum pressing, and thermo-conditioned fermentation after cleaning the must by flotation.

Grapes: Verdicchio

Alcohol: 12.5%

Profile: Rich in aromas of acacia and broom, palate is rich, savory, fresh in acidity, with a good structure.

Serving Temperature: 50° F

Pairings: Fish, Marcona almonds, Prosciutto, savory tarts, potato-cheese puff pastries, quiche, and savory soufflés.



## FRASCATI TECH NOTES

Riva De La Rosa Frascati (DOC) is produced in the family vineyard, located in the center of our production zone, with a spectacular view of Rome and Castelli Romani.

Produced predominantly from Malvasia, it is fermented at a controlled temperature of 15-16°C for 10-12 days, with selected yeasts. It is further refined on the lees in stainless steel tanks. The result is an intense and fruity wine with floral notes and great minerality.

Grapes: Malvasia, Grechetto, Trebbiano and Bombino.

Alcohol: 12.5%

Profile: Floral, lemon, apricot, and minerality

Serving Temperature: 50° F

Pairings: Seafood, carbonara pasta, poultry.

