

RIVA DE LA ROSA

2024 SAUVIGNON BLANC



ABOUT RIVA DE LA ROSA

Riva de la Rosa is a collection of approachable Italian white wines that highlight distinctive coastal and regional growing areas. Named for the roses traditionally planted near vineyard rows, Riva de la Rosa, or “Shore of the Rose,” reflects the freshness, brightness, and easy-drinking charm of Italy’s white wine traditions.

TERROIR

Friuli-Venezia Giulia is well suited to Sauvignon Blanc, with the Alps to the north and cooling breezes from the Adriatic Sea to the south. These influences help preserve acidity, while the region’s alluvial plains and sandy soils contribute clean fruit expression and subtle mineral character.

WINEMAKING

The Sauvignon Blanc is cold fermented in stainless steel tanks at a controlled temperature of 12–14°C to preserve freshness, aromatics, and varietal purity.

WINE & FOOD PAIRING

Pairs beautifully with shellfish, seafood, and fresh dishes such as fish crudo. Its bright acidity also complements vegetable risotto, light pasta dishes, creamy sauces, and Mediterranean-inspired fare.

PROFILE

Bright and refreshing, this Sauvignon Blanc offers notes of white melon, tropical fruit, orange blossom, and sage. The palate is crisp and energetic, with clean acidity and a fresh, mineral-driven finish.

DESIGNATION

Friuli DOC

GRAPE VARIETY

100% Sauvignon Blanc

ALCOHOL

12.5%

FERMENTATION

Stainless steel tanks



RIBOLI FAMILY WINES

For more information, please contact your local sales representative.