

RIVA DE LA ROSA

2023 GAVI



ABOUT RIVA DE LA ROSA

Riva de la Rosa is a collection of approachable and easy-to-drink white wines showcasing unique key wine regions across Italy. Named for the roses planted to watch over the vineyards, Riva de la Rosa, or “Shore of the Rose,” pays tribute to this ancient land. The powerful coastal influences are evident in each regional vineyard, with sea breezes and mineral-rich soils providing incredible salinity to the wines. The resulting wines are crisp, refreshing and energetic, reflecting the magic of Italy in every sip.

TERROIR

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. Cool breezes from the Ligurian Sea, prevailing sun exposure, and the surrounding Alps—all combine to create a perfectly suitable environment to cultivate exceptional Gavi DOCG wines.

WINEMAKING

To make our Gavi, we soft crush the grapes followed by a controlled fermentation at 62-65° F in stainless steel tanks. The unique microclimate, distinctive limestone and red volcanic and clay soils impact the flavor of this grape.

TASTING PROFILE

Gavi wines are known for their crisp acidity, medium body, and refreshing citrus and green fruit flavors. They often exhibit floral and mineral notes, with a clean and lingering finish. Gavi has earned the highest quality designation in Italian wine classification, DOCG (Denominazione di Origine Controllata e Garantita). This classification ensures that the wine meets strict regulations regarding grape variety, production methods, and geographical origin.

WINE & FOOD PAIRING

Foods inspired by Northern Italian cuisine like pesto pasta, seafood, and dishes with basil and lemon.



DESIGNATION/APPELLATION

DOCG Gavi

GRAPE VARIETY

100% Cortese

ALCOHOL

12.5%

FERMENTATION

Stainless steel tanks