



RIVA DE LA ROSA

2023 FRASCATI

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

Frascati, known as “the wine of kings and popes” and “the golden wine of the Romans” has thrived for over two thousand years. The ancient town of Frascati sits on the rim of a dormant volcano, just a few miles away from Rome. Its rich volcanic soil, plentiful sunshine and cool breezes (due to its proximity to the Mediterranean Sea) provides an ideal climate suited for this varietal.

WINEMAKING

Produced predominantly from the Malvasia grape, it is fermented at a controlled temperature of 59-61° F for 10-12 days with select yeasts. It is further refined on the lees in stainless steel tanks.

TASTING PROFILE

Frascati wine is known for its light, crisp, and refreshing character. It often exhibits floral and fruity aromas, with notes of citrus, apple and pear. It's generally a dry wine with a moderate level of acidity, making it very food-friendly. This wine is classified as DOC (Denominazione di Origine Controllata) which is a testament to the quality standards and geographical origin.

WINE & FOOD PAIRING

Seafood, carbonara pasta and poultry.

DESIGNATION/APPELLATION

DOC Lazio

GRAPE VARIETY

Malvasia, Grechetto, Trebbiano and Bombino

ALCOHOL

12.5%

FERMENTATION

Stainless steel tanks

