

RIVA DE LA ROSA

2023 VERMENTINO



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

This varietal grows near the Mediterranean Sea, where the vineyards are immersed in stony soils. The combination of sunshine, cool sea breezes and well-drained soils make for a great texture within the wine with opulent flavor and radiant freshness.

WINEMAKING

At the arrival to the cellar, the grapes are destemmed and softly crushed. By pressing, we obtain different fractions of juice, each of which is cooled to 46° F for 24 hours. The wine is then poured into stainless steel tanks where alcoholic fermentation takes place at a temperature not exceeding 54° F.

TASTING PROFILE

Vermentino wines are known for their vibrant and refreshing character. They typically exhibit aromas of ripe citrus fruits such as lemon and grapefruit, along with notes of green apple, pear, and sometimes tropical fruits like pineapple. On the palate, they often offer a crisp acidity, minerality, and a hint of salinity, reminiscent of their seaside origins. The IGT classification allows this wine to be made under less strict regulations, but still maintains authenticity of the region.

WINE & FOOD PAIRING

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



DESIGNATION

IGT Toscana

GRAPE VARIETY

95% Vermentino
5% Petit Manseng

ALCOHOL

12.5%

FERMENTATION

Stainless steel tanks