



*Riviera*

THE FINE WINES OF PUGLIA



## THE FAMILY

The roots of the de Corato family are firmly rooted in the land of Apulia, in the countryside of Andria, on the plateau separating the Murgia hills and the Adriatic Sea, where Giuseppe, patriarch of the family born in the mid-19th century, was a farmer with great entrepreneurial qualities. In 1921 he bought, turning it into a model vine and olive growing farm, the vast estate that had belonged for centuries to the Rivera noble family from Abruzzo, whose founder was a captain of Emperor Frederick II of Swabia, who donated them to him.

It was in the historic cellars of the estate that Sebastiano de Corato, the youngest and most visionary of Giuseppe's sons, founded Rivera winery in the late 1940s, realizing the great winemaking potential of the hilly area dominated by the enigmatic Castel del Monte, masterpiece of Frederick II and a landmark of the region. His ambition to create a label that would represent Puglia in the wine firmament and his tenacity were soon rewarded, making Rivera the emblem of the region's enology and an indisputable driver of its resurgence.

In the 1970s, Sebastiano's son Carlo was the architect of experiments in the vineyards and modernizations in the winery that led to the development of innovative wines in the regional wine scene. Under his watch, sons Sebastiano and Marco, representing the fourth generation, today continue with commitment and pride a success story that has lasted more than a century and has made Rivera wines ambassadors of Puglia in markets around the world.





Located on the ancient Via Traiana at the foot of the Alta Murgia hills, the Rivera estates are a symbol of the history and agricultural development of an entire territory. Today, the property covers 150 hectares, equally divided between specialized vineyards and centuries-old olive groves cultivated according to sustainable farming protocols, surrounding the production complex that chronicles, in its layers, the evolution of wine production over the last century.

The historic winery, built in the late 19th century, is now used to age red wines in the two underground barrel cellars, one containing large barrels and the other barriques, all made of French oak. After early successes, a new wing was built in the 1960s, made of vitrified concrete wine vats, later remodeled and completely thermo-conditioned, dedicated to the finishing and storage of younger white, rosé and red wines.

The oenological heart of the winery today is the modern and efficient winemaking unit built next to the old cellars and equipped with small stainless steel tanks intended for maceration of rosé and red wines and fermentation of white wines. The entire winery complex is powered by a photovoltaic system that covers 35 percent of its entire energy needs.

In application of the winery's philosophy, at all stages of the production process, vineyard cultivation, grape harvest, vinification, aging and bottling of wines the most modern techniques of viticulture and enology are combined with absolute respect for natural processes, with a view to environmental and economic sustainability and continuous improvement of quality.





## THE VINEYARDS

LAMA DEI CORVI VINEYARD

The vineyards, located on limestone-based high plateaus and exposed to northerly winds coming in from the Adriatic Sea, combined with the characteristics of native vines with slow, late ripening, make the Castel del Monte area an example of how Apulian wine production can be represented by wines of surprising freshness, elegance and longevity.

The soul of Rivera are the vineyards: 65 hectares of property, flanked by 75 Ha of specialized olive groves, trained by spurred cordon and guyot with high density of vines per hectare and low unit production, and cultivated according to sustainable farming protocols in a wine growing project that focuses everything on quality and the enhancement of the different terroirs of the estate.

The Rivera, Torre di Bocca, Tafuri and Monte Carafa plots, between 180 and 250 meters above sea level, are characterized by limestone-tufaceous soils of marine sedimentation, poor and deep. Native white grapes, such as Fiano and Bombino Bianco, with surprising sapidity, and red grapes - Bombino Nero, Nero di Troia, Aglianico and Montepulciano of elegance and structure are grown there.

Added to these is the impressive Lama dei Corvi vineyard, created by crushing the typical limestone rocks on a spur of the Alta Murgia hills at an elevation of 350 meters with views toward the Adriatic Sea and the distant Gargano massif, which gives Chardonnay and Sauvignon distinctive freshness and minerality. A few trusted suppliers fill the remaining grape requirements.



TAFURI VINEYARD

## THE WINES

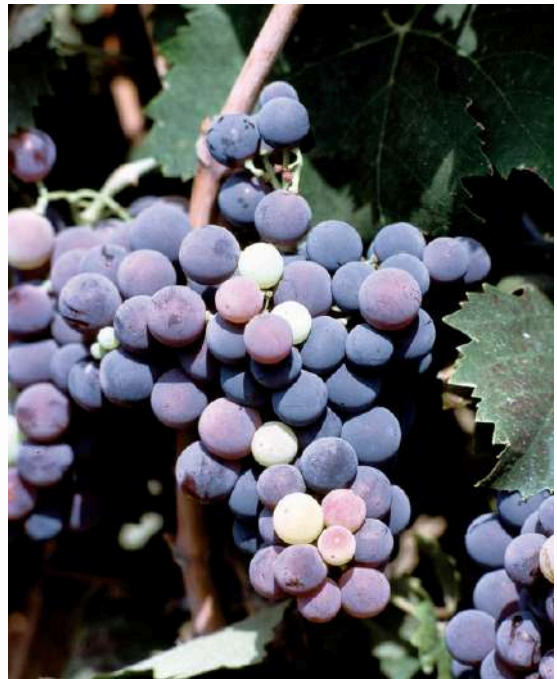
Rivera's production is naturally centered on the Castel del Monte DOC and DOCGs, of which it was proudly the founder, inspiring the evolution and interpreting all its varieties and typologies, going so far as to develop in more than 70 vintages a wide and deep range of white, rosé and red wines from the freshest and most delicate to the most complex and structured, all sharing the freshness and elegance that distinguish the territory's style.

Such finesse is also reflected in the wines representing the main grape varieties and appellations of Salento, in the south of the region, which complete the range with wines of great solariness and personality.

Common character of all Rivera wines is the winemaking style that rigorously interprets the different terroirs and grape varieties, highlighting balance, elegance and drinkability for the pleasure of discerning consumers. A style that brings together a bond with tradition and attention to the evolutions of technique and the market.



NERO DI TROIA



BOMBINO NERO



CASTEL DEL MONTE

# CRU

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## PUER APULIAE

CASTEL DEL MONTE  
NERO DI TROIA RISERVA  
D.O.C.G.

### Varieties

100% Nero di Troia  
Tafuri vineyard

### Winemaking

Skin maceration for 18 days at  
28°C with pumpovers, delestage  
and micro- oxygenation

### Maturation

16 months in new French oak  
barriques and tonneaux,  
followed by at least 12 months  
in bottle prior to release.

### Tasting Notes

Intense notes of blackcurrant,  
violet and star anise supported  
by a firm yet elegant tannins  
and a long finish

**Alcohol content**  
13,5%



## IL FALCONE

CASTEL DEL MONTE  
ROSSO RISERVA  
D.O.C.G.

### Varieties

70% Nero di Troia  
30% Montepulciano

### Winemaking

Skin maceration for 15 days at  
28°C with pumpovers and  
delestage

### Maturation

16 months , 50% in French oak  
barriques and tonneaux and  
50% in 30 hl French oak casks,  
followed by at least 12 months in  
bottle prior to release.

### Tasting Notes

Ripe red fruits, tea leaf, spices  
and forest floor supported by a  
complex and elegant structure

**Alcohol content**  
13,5%



## FABRI

MURGIA  
NERO DI TROIA  
I.G.T.

### Varieties

100% Nero di Troia.

### Winemaking

Skin cryomaceration for 8  
hours, draining and  
fermentation at 18°C

### Maturation

4 months 70% in Tava®  
amphorae and 30% in Clayver®  
ceramic stoneware barrels

### Tasting Notes

Black cherry, violets and wilted  
rose with hints of incense; fruity,  
deep and savory palate

**Alcohol content**  
13%

# CRU

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## LAMA DEI CORVI

CASTEL DEL MONTE  
CHARDONNAY  
D.O.C.

**Varieties**  
100% Chardonnay  
Lama dei Corvi vineyard

**Winemaking**  
Fermented in new low toast  
French oak tonneaux at 18°C

**Maturation**  
8 months in new low toast French  
oak tonneaux

**Tasting Notes**  
Ripe white fruit and delicate  
boisée on creamy palate with  
mineral, long and elegant finish

**Alcohol content**  
13,5%



## CAPPELLACCIO

CASTEL DEL MONTE AGLIANICO  
RISERVA  
D.O.C.

**Varieties**  
100% Aglianico

**Winemaking**  
Skin maceration  
for 15 days at 28°C  
with pumpovers and  
delestage

**Maturation**  
14 months , 50% in French oak  
barriques and 50% in 50 hl Slavonian  
oak casks, followed by at least 12  
months in bottle prior to release.

**Tasting Notes**  
Sour cherry, berries, cedar and  
chocolate.  
Fleshy and flavorful, it has firm but  
soft tannins and a rich, fruity finish

**Alcohol content**  
13,5%



## SCARIAZZO

PUGLIA  
FIANO  
I.G.T.

**Varieties**  
100% Fiano

**Winemaking**  
Fermented at 18°C, 20% in new  
Frenc oak barriques and 80% in  
stainless steel vats

**Maturation**  
9 months sur lie in epoxy-  
painted concrete vats

**Tasting Notes**  
White peach, pineapple and  
acacia flowers with fumè notes  
on complex, mineral and  
elegant palate

**Alcohol content**  
13%

# INTERNAZIONALI CASTEL DEL MONTE

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## PRELUDIO N°1

CASTEL DEL MONTE  
CHARDONNAY  
D.O.C.

**Varieties**  
100% Chardonnay

**Winemaking**  
Skin cryomaceration under nitrogen for 12 hours, pressing and fermentation at 18°C

**Maturation**  
4 months sur lie in epoxy-painted concrete vats

**Tasting Notes**  
White nectarines, lemon zest and white flowers.  
Fresh and dynamic, with medium body and long, clean finish

**Alcohol content**  
13%



## TERRE AL MONTE

CASTEL DEL MONTE  
SAUVIGNON  
D.O.C.

**Varieties**  
100% Sauvignon

**Winemaking**  
Skin cryomaceration under nitrogen for 12 hours, pressing and fermentation at 18°C

**Maturation**  
4 months sur lie in epoxy-painted concrete vats

**Tasting Notes**  
Passion fruit, melon and tomato leaf. Juicy and fruity, with a medium body and a refreshing finish

**Alcohol content** 13%

# AUTOCTONI CASTEL DEL MONTE

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## MARESE

CASTEL DEL MONTE  
BOMBINO BIANCO  
D.O.C.

**Varieties**  
100% Bombino Bianco

**Winemaking**  
Skin cryomaceration  
under nitrogen for 12 hours,  
pressing and fermentation  
at 18°C

**Maturation**  
3 months sur lie in epoxy-  
painted concrete vats

**Tasting Notes**  
Intense white flowers and  
white fruit notes on mineral  
palate with refreshing  
acidity

**Alcohol content** 12.5%



## PUNGIROSA

CASTEL DEL MONTE  
BOMBINO NERO  
D.O.C.G.

**Varieties**  
100% Bombino Nero

**Winemaking**  
12 hrs cryomaceration,  
draining and fermentation  
at 18°C in stainless steel  
vats

**Maturation**  
3 months in epoxy- painted  
concrete vats

**Tasting Notes**  
Delicate notes of  
pomegranate and wild  
red berries with a juicy  
palate and lingering  
finish

**Alcohol content**  
12%



## VIOLANTE

CASTEL DEL MONTE  
NERO DI TROIA  
D.O.C.

**Varieties**  
100% Nero di Troia

**Winemaking**  
Skin maceration for  
9-10 days at 25°C  
with pumpovers and  
delestage

**Maturation**  
18 months in epoxy- painted  
concrete vats under micro-  
oxygenation

**Tasting Notes**  
Elegant notes of berries  
and violets on fruity  
palate and medium-  
bodied structure

**Alcohol content**  
13%

# CLASSICI CASTEL DEL MONTE

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**FEDORA**  
CASTEL DEL MONTE  
D.O.C.  
WHITE

**Varieties**  
60% Bombino Bianco  
40% Chardonnay

**Winemaking**  
Fermentation in stainless steel vats at 18°C after soft pressing of the grapes

**Maturation**  
3 months in epoxy-painted concrete vats

**Tasting Notes**  
Fresh and fruity with floral notes and a pleasant acidic finish

**Alcohol content**  
12.5%



**ROSÉ**  
CASTEL DEL MONTE  
D.O.C.  
ROSÉ

**Varieties**  
100% Bombino Nero

**Winemaking**  
16-18 hrs skin maceration at 16°C, draining and fermentation at 18°C in stainless steel vats

**Maturation**  
3 months in epoxy-painted concrete vats

**Tasting Notes**  
Fresh notes of strawberry and red cherry on a fruity palate and a pleasant acidity

**Alcohol content**  
12%



**RUPICOLO**  
CASTEL DEL MONTE  
D.O.C.  
RED

**Varieties**  
40% Nero di Troia  
10% Cabernet Sauvignon  
50% other native grape varieties

**Winemaking**  
Skin maceration at 25°C for 8-9 days with pumpovers

**Maturation**  
12 months in epoxy-painted concrete vats

**Tasting Notes**  
Fresh red fruit with attractive herbaceous notes on fruity, agile textured palate

**Alcohol content**  
13%

# SALENTINI



**PRIMITIVO**  
SALENTO  
I.G.T.

**Varieties**  
100% Primitivo

**Winemaking**  
Skin maceration for  
7-8 days at 25°C with  
pumpovers

**Maturation**  
9 months in epoxy-  
painted concrete vats

**Tasting Notes**  
Fresh black fruit with  
hints of wild blackberry  
on palate with full fruit  
and medium-textured  
finish

**Alcohol content**  
14%



**NEGROAMARO**  
SALENTO  
I.G.T.

**Varieties**  
100% Negroamaro

**Winemaking**  
Skin maceration for  
7-8 days at 25°C with  
pumpovers

**Maturation**  
12 months in epoxy-  
painted concrete vats

**Tasting Notes**  
Black fruit with typical  
licorice notes on fruity,  
medium-textured palate

**Alcohol content**  
13.5%



**SALICE SALENTINO**  
D.O.C.

**Varieties**  
90% Negroamaro  
10% Malvasia Nera

**Winemaking**  
Skin maceration for  
8 -9 days at 25°C with  
pumpovers

**Maturation**  
5 months in epoxy-  
painted concrete vats

**Note di degustazione**  
Complex with black fruit  
and typical licorice  
notes on a medium-  
textured palate

**Alcohol content**  
13.5%



**LOCOROTONDO**  
D.O.C.

**Varieties**  
50% Verdeca  
50% Bianco d'Alessano

**Winemaking**  
Fermentation in  
stainless steel vats at  
18°C

**Maturation**  
3 months in epoxy-  
painted concrete vats

**Tasting Notes** Typical  
rennet apple and hay  
notes on fruity and  
pleasantly acid palate

**Alcohol content**  
12%

# SALENTINI

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**TRIUSCO**  
PRIMITIVO DI MANDURIA  
D.O.C.

**Varieties**  
100% Primitivo

**Winemaking**  
Skin maceration for  
10-12 days at 28°C with  
pumpovers

**Maturation**  
6 months in 25 hl French  
oak casks

**Tasting Notes** Intense  
notes of blackberry and  
plum jam on a powerful  
palate, smoothened by  
fresh, long finish

**Alcohol content**  
14.5%



**SUSUMANIELLO**  
SALENTO  
I.G.T.

**Varieties**  
100% Susumaniello

**Winemaking**  
Skin maceration for 8 -10  
days at 25°C with  
pumpovers

**Maturation**  
9 months in epoxy-  
painted concrete vats

**Tasting Notes**  
Floral bouquet with notes  
of red berries like  
blueberries on a fresh  
and juicy palate with an  
agile structure.

**Alcohol content**  
13.5%

# FRIZZANTI

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## FURFANTE BIANCO

PUGLIA  
I.G.T.  
SPARKLING

**Varieties**  
Bombino Bianco and Chardonnay

**Winemaking** Fermentation in stainless steel vats at 18°C after soft pressing of the grapes

**Maturation**  
In pressured stainless steel vats

**Tasting Notes** Uncomplicated and lively with fresh fruity notes

**Alcohol content**  
12%



## FURFANTE ROSATO

PUGLIA  
I.G.T.  
SPARKLING

**Varieties**  
Bombino Nero

**Winemaking** 16-18 hrs skin maceration at 18°C, draining and fermentation at 18°C in stainless steel vats

**Maturation**  
In pressured stainless steel vats

**Tasting Notes** Uncomplicated and lively with red fruit notes and refreshing acidity

**Alcohol content**  
12%

# METODO CLASSICO

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RIVERA 1950  
PAS DOSÉ  
METODO CLASSICO  
BOMBINO BIANCO PAS DOSÉ

**Varieties**  
100% Bombino Bianco

**Winemaking**  
Hand harvest in mid-September, soft pressing, decanting at 5°C and fermentation in steel at 16°C.

**Bottle-fermentation**  
Draught with selected yeasts and disgorgement after at least 30 months of maturation without addition of dosage syrup

**Tasting Notes**  
Fine perlage, white fruit bouquet with breadcrust and citrus notes, fruity palate, smooth and pleasantly acidic

**Alcohol content**  
12,5%



RIVERA 1950 ROSÉ  
PAS DOSÉ  
METODO CLASSICO  
BOMBINO NERO PAS DOSÉ

**Varieties**  
100% Bombino Nero

**Winemaking**  
Hand harvest in early October, soft pressing, decanting at 5°C and fermentation in stainless steel at 16°C.

**Bottle-fermentation**  
Draught with selected yeasts and disgorgement after at least 30 months of maturation without addition of dosage syrup

**Tasting Notes**  
Fine perlage, small red berries and rose petals on the nose with hints of citrus, fruity and smooth on the palate with a lively acidity

**Alcohol content**  
12,5%

# LE SPECIALITÀ



## PIANI DI TUFARA

MOSCATO DI TRANI D.O.C.  
DOLCE NATURALE

### Varieties

100% late harvest Moscato Reale partially dried on the vine

### Winemaking

Cryomaceration under nitrogen of the skins for 12 hrs, pressing and fermentation at 18°C

### Maturation

3 months in French oak barriques and 6 months in epoxy-painted concrete vats

### Tasting Notes

Intense notes of apricot, pineapple and candied citrus supported by a full palate with a lingering finish

### Alcohol content

14,5%



## IL FALCONE

GRAPPA  
INVECCHIATA

### Pomace

Fresh pomace of Nero di Troia and Montepulciano left after the production of Il Falcone

### Production

Distillation by steam- heated single-batch method

### Maturation

12 months in oak casks

### Tasting Notes

Glittering golden color, intense nose, rich and elegant with clean finish

### Grado alcolico

42%



## OLIVETI DE CORATO

ORGANIC EXTRA VIRGIN  
OLIVE OIL  
SINGLE-VARIETAL CORATINA

### Variety

100% Coratina

### Harvest

Manual and mechanised, between November and December

### Extraction

Within 24 hours of harvest with continuous cold-pressing system

### Tasting Notes

Intense EVO with fragrant notes of green almond and artichoke; assertive palate with typical spicy finish

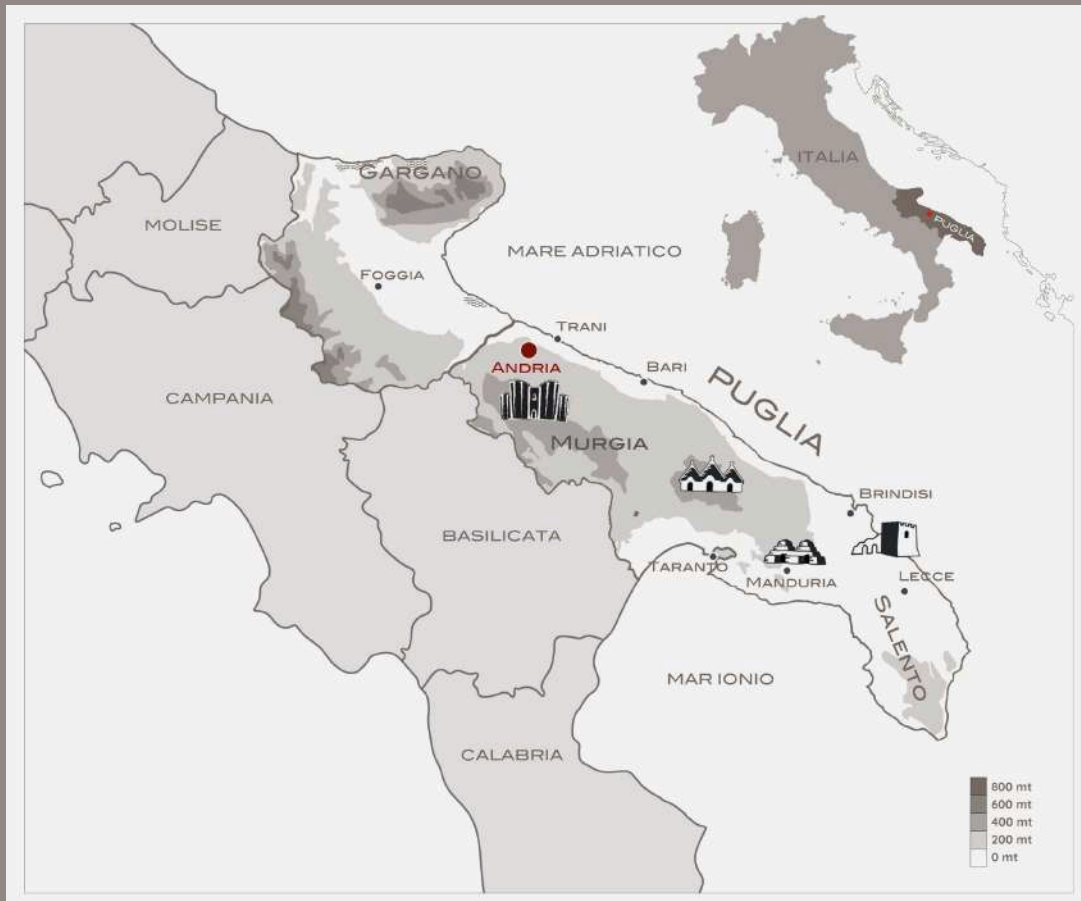
### Acidity

0,15-0,25%



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