



Rivera

THE FINE WINES OF PUGLIA



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



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



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
French 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



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



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



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



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%



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
15 months in epoxy-
painted concrete vats

Tasting Notes 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%

FRIZZANTI



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



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 breadcrumb 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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