



Rivera
I VINI PREGIATI DI PUGLIA

FABRI 2023

Murgia Nero di Troia I.G.T.

*Dedicated to Fabrizio de Corato,
son and brother who is no longer with us.*



A deep, elegant and mineral rosé that enhances the components aromatics of Nero di Troia with short cold maceration and aging in terracotta amphorae and ceramic stoneware vessels for 4 months.

Vibrant and savory with elegant notes of black cherry, violet and dried rose with returns of incense and star anise, it pairs with great versatility with the most elaborate cuisine.

VARIETY: 100% Nero di Troia.

VINEYARDS: From the winery's Monte Carafa estate at 240 meters with deep tufaceous soil with a clay surface layer, the vineyard is trained with guyot system with a density of 4,800 plants per hectare and yield around 90 quintals per hectare.

WINEMAKING: Manual harvesting in the second week of October when phenolic ripening is reached. After 8 hours of maceration at 5 °C the free-run juice starts its fermentation in stainless steel vats at 18°C.

AGING: The wine is matured for 4 months in 700 liters Tava® terracotta amphorae and 250 litres Clayver® stoneware barrels where it underwent malolactic fermentation.

TASTING NOTES: Cherry color with vibrant purple highlights; inviting bouquet with notes of black cherry, violets and dried rose with elegant hints of incense and star anise; full, mineral palate enlivened by a vibrant and savory finish.

GASTRONOMIC PAIRINGS: A rosé with great personality and versatility in pairing with even the most elaborate cuisine. It should be served at 10°-12° C.

STORAGE: If stored correctly, the wine can evolve happily in the bottle for 3-4 years

ANALYTICAL DATA: Alcohol: 13%; Total Acidity: 5.56 g/l; pH: 3.25; Residual Sugars: 4 g/l; tot SO₂: 105 mg/l.