



FURFANTE

Puglia I.G.T. Frizzante

Furfante is the freshest and most lively wine produced by Rivera. It is a white wine made from carefully selected and vinified grapes of traditional varieties from central–northern Puglia. Fresh, with typical aromas of white flowers, it is characterized by a pleasant liveliness.

Served well chilled, it is an excellent aperitif as well as an easy–drinking and enjoyable accompaniment to fish–based dishes.

GRAPE VARIETY: 50% Bombino Bianco, 40% Chardonnay, 10% Moscato

PRODUCTION AREA: Central–Northern Puglia

VINIFICATION: Fermentation of the base wine in stainless steel tanks for 9–10 days at a temperature of 18°C.

AGEING: Aged for 12 months in vitrified cement tanks with micro–oxygenation. Released after at least 3 months of bottle ageing.

VINEYARDS: Old trellised vineyards located at 250–300 meters above sea level. Average yield of 120–130 quintals of grapes per hectare.

TASTING NOTES: Straw yellow color with a fine, persistent perlage. Fresh on the palate, with notes of white flowers and a pleasantly crisp acidity. Long, dry finish.

FOOD PAIRINGS: Best served well chilled. An excellent aperitif and a pleasant, easy–drinking match for fish–based dishes.