

MARESE 2023

Bombino Bianco Castel del Monte DOC



Rivera sets the challenge of making a monovarietal Bombino Bianco which would capture all of those grape's qualities, instead of blending it with other varieties, as it is customary. The ultra-ripeness of the harvested fruit, evident in the wine's complex, rich fragrances, finds a lovely counterpoint in the crisp acidity typical of Bombino Bianco. Our Marese is a lively, refreshing wine to be enjoyed young, especially when partnered with "antipasti" and seafood dishes.

VARIETIES: 100% Bombino Bianco

PRODUCTION AREA: Territory of Andria in the northern part of Castel del Monte D.O.C. area

VINEYARDS: Planted on deep calcareous soils at an altitude of 180–200 metres, the vines are trained to the spurred cordon system at 4,800 vines per hectare. Yield is kept as low as 110 q/ha

WINE MAKING: Harvest is carried out in the last week of September when the grapes are well ripened. After soft pressing, fermentation proceeds for 9–10 days at a controlled temperature of 16–18°C in stainless steel vats

AGEING: The wine remains on the lees in stainless steel vats for 2–3 months to develop more complexity and richness. It is then ready for release after 1–2 months in bottle

TASTING NOTES: Green tinged straw yellow; crisp, fruity bouquet, with notes of re-net apple; fruit-rich palate, well balanced, with a tangy vein of acidity

RECOMMENDED WITH: An ideal complement to seafood appetizers, oysters and pastas as well as to fish and poultry.

ANALYTICAL DATA: Alcohol: 12,97%; Total acidity: 6.11 g/l; pH: 3.24; Residual sugar: 4.03 g/l; Total SO₂: 112 mg/l