

The Castel del Monte rosé is the most typical among the wines of this doc region. Its particular features derives from the variety it is obtained from, the Bombino Nero vine, grown exclusively in this geographical area. The rosé has always been Rivera's pride and joy, so much so that it was decided to identify its name with the company trademark.

VARIETIES: 100% Bombino Nero. A red grape variety grown exclusively in this area. It is not suitable for producing a full red wine because of its thin skin, the uneven ripening of its bunches, and the grape's high juice content. It produces lovely rosé wines, however, very fresh and fruity. This unique grape allows the winemaker to vinify the natural free-run juice, without any pressing

PRODUCTION AREA: The Murgia hills area northwest of Bari, in the Castel del Monte DOC zone.

VINEYARDS: Old head-trained vineyards located at altitudes of 250-300 metres on rocky hills. Average yield is 90-100 q./ha

WINE MAKING: The grapes are picked in late September. After the must is given some 16-18 hours' skin contact in stainless-steel tanks, the free-run juice is drained off without pressing, and the fermentation continues for 9-10 days at 18-20°C

AGEING: The wine is ready for bottling 3-4 months after vinification

TASTING NOTES: Light cherry hue with purple highlights; fruit-rich, emphatic bouquet with notes of cherry and strawberry; crisp and refreshing palate with full fruit, elegance, and a pleasurable acidity.

RECOMMENDED WITH: Very enjoyable as an aperitif, and a perfect companion to seafood appetizers, light soups and pasta dishes, baked fish, poultry and veal. Serve at 10-12 ° C

