



LE MASCHE



La Riva
AZIENDA AGRICOLA

A young rediscovery of a local grape variety: in Luca's cellar, Malvasia has the freshness of novelty. Like all good things, this production has also grown visibly, the first plantings during the birth of two children that already ran in the vineyards.

APPEARANCE: Intense straw yellow with golden hues, bright and clear.

AROMA: Typically varietal, with puffs of aromatic herbs, yellow fruit aromas, closure of wildflower honey. **TASTE:** Soft and warm, intense flavor, with a slight residual sweetness, aromatic herbs and a hint of rhubarb. **MATCHING:** Hard cow cheese and blue cheese, cured or salted meats, dried fruits.

GRAPE VARIETY	Malvasia bianca 100%
SOIL TYPE	Clay
VINE TRAINING	Guyot
PEST CONTROL	Integrated pest management based on copper and sulfur.
HARVESTING PERIOD	First decade of September. The harvest is manual, the grapes are placed in crates.
WINEMAKING	Once in the cellar, the grapes are pressed, destemmed and placed in a steel tank for a short maceration that does not exceed four hours. Controlled temperature is 16-18° C. Racking is followed by the pressing phase.
AGING	In stainless steel for 4 months, followed by 2 months in bottle.
ALCOHOL BY VOLUME	12% Vol.

