



DOUX D'HENRY



La Riva
AZIENDA AGRICOLA

It grows in the vineyard that Nadia, Luca's wife, entrusted to his care. At about 646 m a.s.l., those panoramic terraces were bought by the great-grandfather, with earnings from about ten years of hard work in the mines. Today it houses the indigenous grape variety, typical of this part of Piedmont.

APPEARANCE: Very unsaturated ruby red, tending towards rosé.

AROMA: Captivating, strawberry glaze and slight vinous hints.

TASTE: Fresh and delicate, with pleasant vinous aromas, captivating flavor.

MATCHING: Graceful as an aperitif, it can be matched with a fish stew.

GRAPE VARIETY	Doux d'Henry 100%
APPELLATION	Pinerolese DOC Doux d'Henry
SOIL TYPE	Limestone rocks. Vineyards arranged in plots characterized by terraces with dry stone walls.
ALTITUDE	646 m a.s.l.
VINE TRAINING	Guyot
PEST CONTROL	Integrated pest management based on copper and sulfur.
HARVESTING PERIOD	End of the first decade/beginning of the second decade of October. The harvest is manual, the grapes are placed in crates.
WINEMAKING	It is obtained from red grapes vinified in white. Maceration is short, less than 24 hours and fermentation temperature is 18-20° C. Limited contact with the skins allows to extract the scents and colors that characterize it. Fermentation takes place in stainless steel vats.
AGING	In stainless steel for 3 months, followed by 6 months in bottle.
ALCOHOL BY VOLUME	12% Vol.

