



MONTCALM
WINE IMPORTERS, LTD



WINERY	Rivera
WINE	Castel del Monte DOC Chardonnay 'Preludio N.1'
REGION	Puglia
VARIETAL	100% Chardonnay
LOCATION OF VINEYARDS	Murgia Hills
SOIL	Rocky
TYPE OF CULTIVATION	Spurred cordon system t 4,800 vines per hectare. Yield is kept as low as 90-100 quintals per hectare.
VINIFICATION	Grapes are picked between the second and third week of August. The settled must is inoculated with cultured yeasts, and then ferments for about 10 days at 18C in stainless steel tanks.
AGING	The wine rests on its fine lees for 3-4 months in glass-lined cement vats to develop complexity and aromatic richness and undergoes malolactic fermentation.
ALCOHOL CONTENT	13%
TOTAL PRODUCTION	100,000 bottles
NOTES	Preludio N.1 testifies to the successful introduction of the chardonnay grape to the Mediterranean climate of the Murgia hills of the Castel del Monte DOC area. First produced in 1985, this was the first commercial Chardonnay made in Puglia.

TASTING NOTES

Unoaked Chardonnay. Straw yellow with intense notes of pear and peach blossom. Crisp, full and fruity on the palate, with good length and complexity developed after a few months' ageing on the lees. Full and rich, with a supple, buttery aromas, Preludio N.1 demonstrates classic varietal character. It will perfectly complement seafood, as well as rich, full-flavourful dishes.

ABOUT THE WINERY

The Rivera winery lies about an hour north of Bari, in the Castel del Monte appellation, named for the octagonal 13th-century castle built by the Holy Roman Emperor, Frederick II and now a UNESCO World Heritage site.

Rivera was founded in 1948 by Sebastiano de Corato. Today the enterprise is directed by his son Carlo, who took over in the 1980s, and grandsons Marco and Sebastiano. The estate encompasses 185 acres planted with indigenous grapes, as well as the international varieties chardonnay and sauvignon blanc which have proven to do well in the area. The cool north wind ripens the grapes slower than in the torrid southern section of Puglia, giving Rivera's wines an added measure of acidity and subtracting a degree or two of alcohol. The winery's philosophy is rigorously applied to every step of the process: the most up-to-date viticultural and oenological practices are married to the deepest respect for natural processes, focusing on environmental and economic sustainability and on continuous improvement in quality.

www.rivera.it