



MONTCALM
WINE IMPORTERS, LTD



WINERY	Rivera
WINE	Castel del Monte DOC Sauvignon 'Terre al Monte'
REGION	Puglia
VARIETAL	100% Sauvignon
LOCATION OF VINEYARDS	Murgia Hills
SOIL	Rocky limestone
TYPE OF CULTIVATION	Spurred cordon system at 4,800 vines per hectare. Yield is kept as low as 90-100 quintals per hectare.
VINIFICATION	Grapes are picked between the first and second 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	24,000 bottles
NOTES	Starting with the 2017 vintage, Sauvignon Terre al Monte features screwcap closures and also switches to borgognotta-style bottle

TASTING NOTES

Sauvignon 'Terre al Monte' is the happy result of the adaptation of the Sauvignon grape to the limestone hills and to the Mediterranean climate of the Castel del Monte DOC area. On the nose it presents a strong character typical of its variety; the palate is dry, fresh with delicious acidity and with a balanced bouquet, lingering finish that is enhanced with seafood appetizers and seafood dishes. Well chilled, it is excellent as an aperitif.

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