



*Rivera*

THE CLASSIC WINES OF PUGLIA



## RIVERA AND THE DE CORATO FAMILY

The de Corato family roots go deep into the agriculture of Puglia. Here, in the countryside of Andria, Sebastiano de Corato founded the Azienda Vinicola Rivera in the late 1940s, inspired by a vision of realising, and bringing to the world's attention, the enormous viticultural potential of the Castel del Monte area. Widespread recognition quickly followed and since then Rivera, has become the benchmark of Puglia quality wine production and the force driving its rebirth, thanks also to innovations in both vineyards and winemaking introduced since the early 1980s by his son Carlo. With the involvement of the third generation of the family represented by Carlo's sons Sebastiano and Marco, Rivera continues with pride and renewed commitment the production of wines that eloquently express the intense yet elegant character of this land and its native grape varieties. The winery's winemaking philosophy is rigorously applied to every step of the process: vineyard management, grape harvest, winemaking, maturation and bottling; the most up-to-date viticultural and oenological practices are married to the deepest respect for natural processes, with all activities focused on achieving environmental and economic sustainability and on continuous improvement in quality.



## VINEYARDS

Rivera's programme of uncompromising quality begins with its expert management of its 75 hectares of estate vineyards, farmed according to the protocols of sustainable viticulture. Planted at high vine densities per hectare, they are trained to the spurred cordon and Guyot systems and to low yields per vine. The vineyards are located in sites which cover two different *terroirs*. Rivera, Torre di Bocca and Coppa with deep tufa-limestone soils yield fine native-variety grapes, the whites with firm acidities and the reds of impressive elegance and structure. The picturesque Lama di Corvo vineyard, overlooking the Adriatic Sea and the Gargano massif, lies in the rocky soils of the Alta Murgia at 350 metres, and produces chardonnay and sauvignon blanc marked by a fine crispness and minerality. The remaining grape needs are met by a few long-trusted local grapegrowers.



## WINERY

The Rivera wine cellars testify to the history and evolution of wine production in the 20th century. The historical nucleus dates back to the late 1800s with a newer wing added in the 1960s that includes glass lined cement vats, now completely temperature controlled. A modern, efficient winemaking facility now rises next to them, with small stainless-steel fermenters custom-designed for

on-the-skins macerations for the reds and rosés. Maturation of the red wines takes place in two below-ground barrel cellars, one with over 400 French oak *barriques*, the other with large *botti*, both 3,000-litre French oak and 5,500-litre Slavonian oak. The entire winery complex is today served by a solar-panel installation that covers 70% of its energy needs.



## CASTEL DEL MONTE DOC AND DOCG

The noble and intriguing Castel del Monte is the ideal symbol for identifying one of Puglia's most exceptional winegrowing areas, which received its DOC designation in 1971 and its DOCG in 2001. Here the Mediterranean climate reigns, marked by cool, rainy winters and summers that are hot and dry, yet tempered by the sea breezes. The zone, north of Bari, covers the Alta Murgia range of hills that slope down towards the Adriatic sea and is divided in two areas that show a dramatic difference in landscapes and in soil types. Above 300 metres reigns the hard-limestone rocky plateau of the Murgia on which the traditional vineyards trained to *spalliera bassa*,

or low vertically-trained canopies, are cultivated among pastures and fields. Between 180 and 300 metres, on the other hand, deep and loose tufa-limestone soils host an endless series of olive groves and vineyards.

In this area of Puglia the native grape varieties, such as the white *pampanuto*, *bombino bianco*, *fiano* and *moscato reale*, and the red *bombino nero*, *nero di Troia*, *montepulciano* and *aglianico*, have been flanked -thanks specifically to research done by Rivera agronomists- by the international white varieties *chardonnay* and *sauvignon blanc*, which are now included in the Castel del Monte production code.

## WINE PORTFOLIO

The Rivera range of wines boasts great breadth and depth, covering most of the styles and grape varieties of the Castel del Monte DOC, as well as the new DOCG, of which Rivera has always been leading proponent and benchmark. It includes an expansive collection that represents the rest of Puglia winemaking as well, showcasing its most

important denominations and native grape varieties: *Locorotondo DOC*, *Moscato di Trani DOC*, *Primitivo*, and *Negroamaro IGT*. The hallmark of Rivera's wines is a style fully respectful of the growing area and its grape varieties, one that privileges the wines' drinkability and elegance.



**PUER APULIAE**

*Nero di Troia*  
Castel del Monte D.O.C.

**GRAPES**  
100% Nero di Troia  
Tafari vineyard

**HARVEST**  
Last week of October.  
Vineyard yield: 5-6 t/ha

**VINIFICATION**  
Maceration for 20 days at 28°C  
with pumpovers, *delestage*  
and micro-oxygenation.

**MATURATION**  
14 months in new French oak *barriques*,  
12 months in the bottle.

**TASTING NOTES**  
Opaque purple-red; rich bouquet of wild  
black berry fruit, with notes of violets and  
star anise; very dense, elegant palate, very  
long.

**CELLARABILITY**  
12-15 years

**ALCOHOL**  
14%

**SIZES**  
750 ml - 1.500 ml



**LAMA DEI CORVI**

*Chardonnay*  
Castel del Monte D.O.C.

**GRAPES**  
100% Chardonnay  
Lama di Corvo vineyard

**HARVEST**  
Third week in August.  
Vineyard yield: 8-9 t/ha

**VINIFICATION**  
Fermentation at 18°C in new French oak  
*barriques*.

**MATURATION**  
9 months in new French oak *barriques*;  
6 months in bottle.

**TASTING NOTES**  
Deep straw yellow; rich bouquet of  
ripe pear and apple, with toasty notes.  
Complex, elegant palate, very appealing.

**CELLARABILITY**  
4-6 years

**ALCOHOL**  
13,5%

**SIZES**  
750 ml



**IL FALCONE**

*Castel del Monte D.O.C.*  
*Riserva*

**GRAPES**  
70% Nero di Troia  
30% Other local varieties

**HARVEST**  
Third week in October.  
Vineyard yield: 9-10 t/ha

**VINIFICATION**  
Maceration for 15 days at 28°C with  
pumpovers and *delestage*.

**MATURATION**  
14 months, 50% in French oak *barriques*  
and 50% in 30-hl French oak *botti*;  
12 months in the bottle.

**TASTING NOTES**  
Dense garnet-red; multi-layered bouquet  
of ripe wild red berry fruit, leather, pipe  
tobacco and spice; rich palate, austere, very  
lengthy and well-balanced.

**CELLARABILITY**  
12-15 years

**ALCOHOL**  
13,5%

**SIZES**  
375 ml - 750 ml - 1.500 ml - 3.000 ml



**CAPPELLACCIO**

*Aglianico*  
Castel del Monte D.O.C. *Riserva*

**GRAPES**  
100% Aglianico

**HARVEST**  
Second week in October.  
Vineyard yield: 9-10 t/ha

**VINIFICATION**  
Maceration for 15 days at 28°C with  
pumpovers and *delestage*.

**MATURATION**  
12 months, 50% in French oak *barriques*,  
50% in 50-hl Slavonian oak *botti*;  
12 months in the bottle.

**TASTING NOTES**  
Garnet red; rich bouquet with notes of  
ripe red berry fruit, leather and spice;  
spacious, warm palate, superbly-structured,  
yet balanced and long-lingering.

**CELLARABILITY**  
8-10 years

**ALCOHOL**  
13,5%

**SIZES**  
750 ml - 1.500 ml



# I MONOVITIGNO

## TRIUSSO

*Primitivo*  
Puglia I.G.T.

GRAPES  
100% Primitivo

HARVEST  
60% last week of August and 40% second week of September.  
Vineyard yield: 5-6 t/ha

VINIFICATION  
Maceration for 9-10 days with frequent pumpovers.

MATURATION  
8-9 months in glass-lined cement tanks and 6 months in the bottle.

TASTING NOTES  
An opaque purple; intense bouquet of blackcurrant and blackberry; very full-bodied, warm, and smooth in the mouth, with fragrant notes of dried plum, cassis, and dark chocolate.

CELLARABILITY  
5-6 years

ALCOHOL  
14%

SIZES  
750 ml



## SCARIAZZO

*Fiano*  
Puglia I.G.T.

GRAPES  
100% Fiano

HARVEST  
Last week in August.  
Vineyard yield: 9-10 t/ha

VINIFICATION  
20% fermented in new French oak *barriques* and the rest in steel at 18°C.

MATURATION  
6 months in glass-lined cement vats on the lees.

TASTING NOTES  
Deep straw yellow; intense and complex bouquet with notes of acacia flowers; mineral, multi-layered palate supported by a good acidity.

CELLARABILITY  
3-4 years

ALCOHOL  
13%

SIZES  
750 ml



## PRELUDIO N.1

*Chardonnay*  
Castel del Monte D.O.C.

GRAPES  
100% Chardonnay

HARVEST  
Mid-August.  
Vineyard yield: 9-10 t/ha

VINIFICATION  
Fermentation in steel 9-10 days at 18°C.

MATURATION  
3-4 months in glass-lined cement vats on the lees.

TASTING NOTES  
Deep straw yellow; intense, multi-layered bouquet with notes of pear and peach blossom; fruit-rich, crisp palate with good length and complexity.

CELLARABILITY  
2-3 years

ALCOHOL  
13%

SIZES  
375 ml - 750 ml



## TERRE AL MONTE

*Sauvignon*  
Castel del Monte D.O.C.

GRAPES  
100% Sauvignon

HARVEST  
Mid-August.  
Vineyard yield: 9-10 t/ha

VINIFICATION  
Fermentation in steel for 9-10 days at 18°C.

MATURATION  
3-4 months in glass-lined cement vats on the lees.

TASTING NOTES  
Luminous straw yellow; intense, ultra-fragrant bouquet with superb varietal fidelity; fresh, fruit-rich palate with delicious acidity and fine balance.

CELLARABILITY  
2-3 years

ALCOHOL  
12,5%

SIZES  
750 ml



## PIANI DI TUFARA

*Moscato di Trani D.O.C.*  
Dolce

GRAPES  
100% Moscato Reale

HARVEST  
Third week in September.  
Vineyard yield: 5-6 t/ha.  
20% of the grapes naturally dried.

VINIFICATION  
Fermentation in steel for 15 days at 18°C.

MATURATION  
3-4 months in French oak *barriques* and 6 months in glass-lined cement vats.

TASTING NOTES  
Deep, shimmering yellow; bouquet redolent of apricot, pineapple, and candied orange peel; rich, multi-layered palate, sweet yet with a dry finish.

CELLARABILITY  
6-7 years

ALCOHOL  
14%

SIZES  
500 ml



## GLI AUTOCTONI CASTEL DEL MONTE

### MARESE

*Bombino Bianco*  
Castel del Monte D.O.C.G.

GRAPES  
100% Bombino Bianco

HARVEST  
Last week of September.  
Vineyard yield: 11 t/ha

VINIFICATION  
Fermentation in steel for 9-10 days at 18°C.

MATURATION  
2-3 months in glass-lined cement vats on the lees.

TASTING NOTES  
Green-tinged straw yellow; crisp, fruity bouquet with notes of renet apple; crisp, fruit-rich palate, well balanced, with a tangy vein of acidity.

CELLARABILITY  
2-3 years

ALCOHOL  
12%

SIZES  
750 ml

### PUNGIROSA

*Castel del Monte D.O.C.G.*  
*Bombino Nero*

GRAPES  
100% Bombino Nero

HARVEST  
First week of October.  
Vineyard yield: 10-11 t/ha

VINIFICATION  
Maceration on the skins for 24 hours at 5-6°C, then fermentation for 9-10 days at 18°C.

MATURATION  
2-3 months in glass-lined cement vats.

TASTING NOTES  
Purple-flecked onion skin color; delicate bouquet with notes of wild rose and cherry; crisp yet smooth palate, well balanced, with a subtle vein of acidity; lengthy, juicy finish.

CELLARABILITY  
2-3 years

ALCOHOL  
12%

SIZES  
750 ml

### VIOLANTE

*Nero di Troia*  
Castel del Monte D.O.C.G.

GRAPES  
100% Nero di Troia

HARVEST  
Second week of October.  
Vineyard yield of 11 t/ha

VINIFICATION  
Maceration for 9-10 days at 24°C with pumpovers, *delestage* and micro-oxygenation.

MATURATION  
12 months in glass-lined cement vats and 3 months in the bottle.

TASTING NOTES  
Luminous purple-red; rich bouquet of wild red berry fruit with notes of sweet violet; juicy, full-bodied palate, with fine balance between fruit and structure.

CELLARABILITY  
5-6 years

ALCOHOL  
13%

SIZES  
750 ml

## GLI AUTOCTONI DEL SALENTO

### PRIMITIVO

*Salento I.G.T.*

GRAPES  
100% Primitivo

HARVEST  
Last week of August.  
Vineyard yield: 8-9 t/ha

VINIFICATION  
Maceration for 7-8 days at 25°C with frequent pumpovers.

MATURATION  
9 months in glass-lined cement vats.

TASTING NOTES  
Dense purple-red; crisp-edged, fruit-rich bouquet, with impressions of wild blackberry; complex palate with deep fruit, remarkably supple.

ALCOHOL  
13,5%

SIZES  
750 ml

### NEGROAMARO

*Salento I.G.T.*

GRAPES  
100% Negroamaro

HARVEST  
Between the first and second week of September.  
Vineyard yield: 8-9 t/ha

VINIFICATION  
Maceration for 7-8 days at 25°C with frequent pumpovers.

MATURATION  
9 months in glass-lined cement vats.

TASTING NOTES  
Deep ruby red; emphatic bouquet of wild dark berry fruit, with notes of black licuorice; fruit-rich palate with excellent structure.

ALCOHOL  
13%

SIZES  
750 ml



## I CLASSICI CASTEL DEL MONTE

### FEDORA

*Castel del Monte D.O.C.  
Bianco*

**GRAPES**  
65% Bombino Bianco  
20% Pampanuto  
15% Chardonnay

**HARVEST**  
Between mid-August  
(Chardonnay) and late  
September (Pampanuto  
and Bombino Bianco).  
Vineyard yield: 11-13 t/ha

**VINIFICATION**  
Fermentation in steel for 9-10  
days at 18°C.

**MATURATION**  
3-4 months in glass-lined  
cement vats.

**TASTING NOTES**  
Straw yellow; crisp bouquet  
with floral and fruit notes;  
fruit-rich palate, delicate, well  
balanced, and with a subtle,  
tasty acidity.

**ALCOHOL**  
11,5%

**SIZES**  
375 ml - 750 ml

### ROSÈ

*Castel del Monte D.O.C.  
Rosato*

**GRAPES**  
100% Bombino Nero

**HARVEST**  
Last week in September.  
Vineyard yield: 9-10 t/ha

**VINIFICATION**  
Maceration on the skins for  
16-18 hours at 18°C and 9-10  
day fermentation.

**MATURATION**  
3-4 months in glass-lined  
cement vats.

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

**ALCOHOL**  
11,5%

**SIZES**  
375 ml - 750 ml

### RUPICOLO

*Castel del Monte D.O.C.  
Rosso*

**GRAPES**  
40% Nero di Troia  
10% Cabernet Sauvignon  
50% Other local varieties

**HARVEST**  
Last week in September  
and first week in October.  
Vineyard yield: 11-12 t/ha

**VINIFICATION**  
Maceration at 25°C for 6-7  
days with frequent pumpovers.

**MATURATION**  
9 months in glass-lined  
cement vats.

**TASTING NOTES**  
Ruby with purple highlights;  
bouquet of wild red berry  
fruit; smooth, fruity palate,  
well balanced with subtly  
tannic finish.

**ALCOHOL**  
12,5%

**SIZES**  
375 ml - 750 ml

## I CLASSICI PUGLIESI

### LOCOROTONDO D.O.C.

**GRAPES**  
50% Verdeca  
50% Bianco d'Alessano

**HARVEST**  
Between the end of September and early  
October.  
Vineyard yield: 8-9 t/ha

**VINIFICATION**  
Fermentation in steel for 9-10 days at 18°C.

**MATURATION**  
3-4 months in glass-lined cement vats.

**TASTING NOTES**  
Pale straw; fruity bouquet with classic notes  
of fresh-mown hay and rennet apple; dry,  
light-bodied palate, with a crisp-edged  
finish.

**ALCOHOL**  
11,5%

**SIZES**  
750 ml

### SALICE SALENTINO D.O.C.

**GRAPES**  
90% Negroamaro  
10% Malvasia Nera

**HARVEST**  
Between the first and second week in  
September.  
Vineyard yield: 8-9 t/ha

**VINIFICATION**  
Maceration for 8-9 days at 28°C with  
frequent pumpovers.

**MATURATION**  
12 months in glass-lined cement vats.

**TASTING NOTES**  
Deep ruby red; rich bouquet, with notes of  
dried plum and morello cherry; complex  
palate, with classic bitterish finish.

**ALCOHOL**  
13%

**SIZES**  
750 ml



## LE FURFANTE

### FURFANTE BIANCO

*Puglia I.G.T.*  
Frizzante

#### GRAPES

Traditional varieties of central-northern Apulia.

#### HARVEST

Third week of September.  
Vineyard yield: 13 t/ha

#### VINIFICATION

Fermentation in steel for 9-10 days at 18°C.

#### MATURATION

Secondary fermentation in pressure fermenters before bottling.

#### TASTING NOTES

Pale straw yellow; dense bead of bubbles; crisp, fruity bouquet; fresh and smooth in the mouth, light-bodied.

#### ALCOHOL

11%

#### SIZES

750 ml

### FURFANTE ROSSO

*Puglia I.G.T.*  
Briosi

#### GRAPES

Traditional varieties of central-northern Apulia.

#### HARVEST

Last week in September.  
Vineyard yield: 13 t/ha

#### VINIFICATION

Maceration for 4-5 days at 22°C.

#### MATURATION

5-6 months in glass-lined cement vats.

#### TASTING NOTES

Ruby red; vivacious bouquet; smooth, fruit-rich palate with fine balance between fruit and structure.

#### ALCOHOL

12%

#### SIZES

750 ml

## LE SPECIALITÀ

### GRAPPA INVECCHIATA IL FALCONE

#### POMACE

Fresh pomace of the grapes used in the production of Il Falcone, Castel del Monte Riserva D.O.C.G.

#### PRODUCTION

Distillation by steam-heated single-batch method.

#### MATURATION

12 months in oak casks.

#### TASTING NOTES

Glittering golden colour; intense, refined bouquet; complex on the palate with a soft, long finish.

#### ALCOHOL

42%

#### SIZES

500 ml

### TENUTE DE CORATO

*Olio Extra Vergine di Oliva Terra di Bari  
Castel del Monte D.O.P.*

#### GRAPES

100% Coratina

#### HARVEST

Manual and mechanised, between November and December.

#### PRESSING

Within 24 hours of harvest with continuous cold-pressing system.

#### AGEING

3-4 months in glass-lined cement vats.

#### TASTING NOTES

Deep yellow with greenish highlights; fragrant, rich bouquet, with notes of green almond and artichoke; assertive palate with pleasantly bitterish finish.

#### ACIDITY

0,15-0,25%

#### SIZES

500 ml



# APULIA

A glance at the map is enough to understand the importance of its history. A bridge, in the midst of the Mediterranean, between the East and the West. A land trod, over the centuries, by a vast range of peoples and cultures, whose heritage remains there in the testimony of art, language, and popular customs. Here is where the vine arrived, from nearby Greece. And from here spread the culture of wine, to all of Europe. And here, with the harvesting of each cluster, the fruits are gathered in of a many-centuried tradition of quality.



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