

First label in 1999

... characteristics of the vineyard ...

Variety: 100 % barbera

Planted in: 1930

Surface: 1,3 hectares

Density of vines per hectare: 9000

Growing system: Guyot

Pruning method: 1 shoot with 8 buds

Height: 200-260 meters

Exposure: south, south-west

Composition of the soil: limestone, sandstone and chalk

la Riva®

BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA

SUPERIORE

NIZZA

... the work in the cellar ...

Fermentation with the skins: 12-15 days

Method of fermentation: traditional technique of submerged cap

Refinement in wooden barrels: 12-18 months in French oak barrels with a capacity of 500 litres

Refinement in the bottle: 12-18 months

La Riva ("The steep hillside") reaches its organoleptic climax 4-5 years after the harvest and maintains its characteristic almond taste and rich aroma for at least 8-10 years, according to the vintage

Medium production: 9000 bottles.

What wine guides say

2006: Flavours of sour cherries, iris and fern. Very fresh and warm taste, exuberance of fruit. (*Duemilavini*)

2005: The peculiarity of this wine is that the grapes are grown in a vineyard planted in 1930, and they appear to be excellent also in the not fabulous vintage 2005. The wine is deep-coloured and it shows perfect harmony between fruit and bouquet, on the palate it is savoury and gutsy. (*Vini d'Italia del Gambero Rosso*)

2004: Cherries, cinnamon, red flowers and cloves all indicate a well-balanced and juicy glass of wine. (*Duemilavini*)

2003: This wine is outstanding due to its complex taste and rich, fruity bouquet. It hasn't suffered from the heat of 2003, and it is particularly fresh and fruity. (*Vini d'Italia del Gambero Rosso*)

2001: Ruby red. Sweet scents of sour cherry, strawberry, vanilla and thyme. Full-bodied and yet very elegant wine extraordinarily balanced due to the acidity. Pleasant and lingering finish with hints of blackberry and liquorice. (*Duemilavini*)

2000: It proffers a delicate palette of spring blossoms, earth and coffee, leading to a self-confident mouth and a luscious finish boasting liquorice and menthol. (*Vini d'Italia del Gambero Rosso*)

1999: I tasted the first vintage, the 1999, and it was soft, rich, sweet, and completely delicious. (Brook, *Decanter*)

