

SPECIALITIES RIO FORESTE



COLOUR

Golden with orange peel tones, reminiscent of a winter dawn.

FRAGRANCE

Fine and ethereal, alternating sensations of dried fruit (figs, papaya, dates and apricots) with the clean alcoholic fragrance of certain first-class brandies. There is also a note of acacia honey.

FLAVOUR

Intense, long and persistent. The palate echoes the sensations on the nose perfectly, as well as displaying the velvety sweetness one associates with Williams pears. The wine is sweet on the attack and has a well-balanced finish, cleansing the palate and inviting you to enjoy another mouthful.

SERVING SUGGESTIONS

Excellent with biscuits, 'brutti e buoni', sweet 'focaccia' and 'sbrisolona' (dry, crumbly shortbread). It is also good with non-blue and not overly mature cheeses, or as a pleasant ending to a meal or an evening, served with nuts.

AGEING

A year in small Allier oak barrels and a few months in bottle.

VINEYARD

RIO FORESTE COMES FROM A SMALL VINEYARD LYING IN THE LOWEST PART OF THE ESTATE, NEAR LAKE VERDE AND A COPSE OF OAK TREES. THIS IS THE IDEAL SITE FOR THE FEW ROWS OF A RATHER RARE GRAPE VARIETY.

GRAPE VARIETY

100% FEDIT 51, A SUCCESSFUL CROSS OF MALVASIA DEL CHIANTI AND GARGANEGA THAT TAKES ITS NAME FROM THE GERMAN PROFESSOR WHO CARRIED OUT THE EXPERIMENT. THE RIPEST AND MOST LOOSELY-PACKED BUNCHES ARE PICKED BY HAND IN THE MIDDLE OF OCTOBER AND GENTLY LAID OUT IN CRATES WITH A CAPACITY OF 6 KILOS EACH. AFTER 85-90 DAYS OF NATURAL DRYING ('APPASSIMENTO') IN SPECIAL DRYING LOFTS, THEY UNDERGO SOFT PRESSING AROUND CHRISTMAS TIME.

VINIFICATION

A LONG, SLOW FERMENTATION IS CARRIED OUT AT LOW TEMPERATURES IN ORDER TO PRESERVE THE WINE'S OLFACTORY CHARACTERISTICS. THE WINE IS THEN CLARIFIED THROUGH REGULAR RACKING AND TEMPORARY STORAGE AT A COLD TEMPERATURE.