



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Soave Classico Le Rive DOC

Made from 100% Garganega. The wine ages in oak for eighteen months and then in bottle. Deep yellow with golden reflections; intense bouquet of tropical fruit (pineapple and grapefruit), candied citrus and sweet spices like ginger and cardamom; unmistakable mineral notes, fresh and elegant. Extraordinary finesse and depth on the palate, very persistent, with a flavorful, mineral finish.

---

**Wine exported to:** Korea

---

## Most recent awards

---



## Winemaking and Aging

Grape Varieties:

100% Garganega

Fermentation container:

Big barrels

|                                   |                            |
|-----------------------------------|----------------------------|
| Length of alcoholic fermentation: | 2 months                   |
| Type of yeast:                    | Selected in the Soave area |
| Fermentation temperature:         | 16-18 °C (60.8-64.4 °F)    |
| Maceration technique:             | None                       |
| Malolactic fermentation:          | Yes                        |
| Fining agent:                     | Bentonite                  |
| Aging containers:                 | Big barrels, steel vats    |
| Container size:                   | 25 hl                      |
| Container age:                    | 4 years                    |
| Type of oak:                      | French oak                 |
| Aging before bottling:            | 18 months                  |
| Aging in bottle:                  | 6 months                   |
| Closure:                          | Natural cork               |



|                    |                                       |
|--------------------|---------------------------------------|
| Vineyard name:     | Rive                                  |
| Vineyard location: | Soave Classico                        |
| Vineyard size:     | 2 ha                                  |
| Soil composition:  | Volcanic                              |
| Vine training:     | Pergola veronese                      |
| Altitude:          | 300 meters (984 feet) above sea level |
| Yield:             | 80 q/ha                               |
| Exposure:          | south                                 |

|                                       |               |
|---------------------------------------|---------------|
| Age of vines:                         | 75-80 years   |
| Time of harvest:                      | Late October  |
| First vintage of this wine:           | 1992          |
| Total yearly production (in bottles): | 7,000 bottles |

## Tasting Notes and Food Pairings

|                      |  |
|----------------------|--|
| Tasting notes:       | Intense, luminous gold color preludes a fascinating bouquet, fresh aromas of exotic fruit, sweet apricot nuances, black cherry, candied orange rinds, dates, vanilla and mineral notes; exquisitely intense on the palate, with full body, lush flavors, silky texture |
| Serving temperature: | Best served at 13-14 °C (55.4-57.2 °F)   |
| Aging potential:     | 10 + years   |
| Alcohol:             | Alc. cont. 13.70% by vol.; total acidity 6.50 grams per liter; pH 3.40; dry extract 22.5 grams per liter.  |
| Winemaker:           | Valentina Tessari  |