



# Rivera “Marese” Bombino Bianco



**Varietal:** 100% Bombino Bianco

**Elevation:**

**Practice:**

**Dry Extract:** 80 mgr/l

**ph:** 3.30

**Appellation:** Castel Del Monte DOC

**Soil:**

**Alcohol %:** 12.5

**Acidity:** 5.9 gr/l

**Sugar Residual:** 2.80 gr/l



**Tasting Notes:** Green tinged straw yellow; crisp, fruity bouquet, with notes of re-net apple; fruit-rich palate, well balanced, with a tangy vein of acidity.

**Winemaking:** Harvest is carried out in the last week of September when the grapes are well ripened. After soft pressing, fermentation proceeds for 9-10 days at a controlled temperature of 16-18°C in stainless steel vats.

**Aging:** The wine remains on the lees in stainless steel vats for 2-3 months to develop more complexity and richness. It is then ready for release after 1-2 months in bottle.

**Food Pairing:** : An ideal complement to seafood appetizers, oysters and pastas as well as to fish and poultry

## Accolades

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2209 W 1<sup>st</sup> Street Suite 111 Tempe AZ 85281  
p. 480 557 8466 f. 480 557 0556

[www.classicowines.com](http://www.classicowines.com)