

BELLA RIVA

ESTD  1928

De BORTOLI

FAMILY WINEMAKERS

Savoury and delicious, Bella Riva is a range of classic Italian grape varieties from stunning Victorian wine regions. Pinot Grigio and Fiano from the King Valley, Sangiovese from Rutherglen and Heathcote. A perfect match for traditional Italian feasting and getting together. Bellissima!

BELLA RIVA PINOT GRIGIO 2024

Vineyard

Low yielding, young vineyards and a splash of Riesling to add some fruit lift and length to the "Grigio".

Season

Following a dry winter, it was late spring and early summer rains that gave the vines the impetus for growth with average yields across the white varieties. We were able to begin harvest on the 21st of January. With the lower crops, the fruit ripened quite quickly and cleanly.

Tasting Note

Lemon lime citrus flavours, with notes of lychee, pear and white peach. It is round, full palate with lingering acidity and a textural finish.

Additional Information

Vegan, Vegetarian

Winemaking

To secure the desired colour tone the juice is hyper-oxidized prior to alcoholic fermentation which help remove the bronze/copper colour of Grigio. Part of it is fermented in 16, 17 and 19 years old French barrels whereas the rest is inoculated with a selected strain of yeast in controlled temperature stainless steel tanks. The wine is then kept on fine lees for 4 months to help intensify the flavours and add texture to the palate.

Wine Analysis

Alc/Vol: 12.5%, pH: 3.54, TA: 6.2g/L

Cellaring

Drink now, or in the next 3 years.

Winemaker

Steve Webber



FOUR GENERATIONS OF WINEMAKING

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debortoli.com.au