

DU RIVA OVADA D.O.C.G.



First year of production: 1999

Grape: Dolcetto di Ovada

Vineyards Exposure: Predominantly South-West

Altitude: 250-300 MASL

Soil type: Calcareous Clay

Pruning system: Guyot, 5000 vines per hectare

Harvest: Whole ripened; hand-picked in 20 Kg crates

Fermentation: Temperature controlled at 28° C in stainless steel tanks

Malolactic fermentation: Developed in stainless steel tanks

Neither yeasts nor external additives are used for both fermentations. Both are natural and spontaneous.

Refinement Condition: Aged in 500 litres Tonneaux for a variable period depending on the vintage

Alcohol by Volume: 14-14,5% ABV

Acidity: 6,05 g/l

Sugars: <1.0 G/L

Vintage:

Winner of Tre Bicchieri Gambero Rosso award vintage 2008-2009-2010-2011-2012-2013-2015-2016-2019

Jancis Robinson.com Tacchino, Du Riva Dolcetto di Ovada Superiore 2015

From an old, long-lasting, local clone of Dolcetto named

Nibiö. Vegan.

Very deep crimson. Heady, dusty nose with a certain sweetness and density.

Very dry, rather sudden finish. Certainly distinctive!

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Original URL: <https://www.jancisrobinson.com/articles/bancroft-and-zind-humbrecht>

Jancis Robinson

8 Jul 2022

TASTING NOTES

At the sight it appears deep ruby with a remarkable colour mass and bright purple reflexes.

Intense and sophisticated on the nose, it smells red ripe fruits like currant, blackberries, and cherries. A well outlined note of violet, spices in succession, primarily vanilla, black pepper, and coffee. In the mouth it expresses itself with remarkable correspondence offering an awesome, full and long sip that, despite its great complexity, leaves a pleasantly clean mouth with important, but not too much noticeable, tannins. A note of very pleasant liquorice closes this beautiful taste.

Du Riva is "born" using an old and special clone of dolcetto which grows up only in Ovada area; its name is Nibiö.

The old vintners used it to make very long refinements.