

DU RIVA

OVADA DOCG

First year of production: 1999

Grape: Dolcetto di Ovada

Vineyards Exposure: Predominantly south-west

Altitude: 300-320 MASL

Soil: 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.

Ageing: Aged in 500 litres Tonneaux for a variable period depending the vintage

TASTING NOTES

The **colour** is deep ruby with a remarkable colour density and bright purple reflections.

On the **nose** is intense and refined, opening on ripe red fruit such as currant, blackberry and cherry. A well-defined note of violet follows, together with layered spices — primarily vanilla, black pepper and a subtle hint of coffee.

On the **palate** is consistent with the aromatic profile, offering a full and long sip. Despite its complexity and structure, the wine remains balanced, leaving the palate clean with firm yet well-managed tannins. A pleasant note of liquorice lingers on the finish.

ORIGIN: Du Riva is produced from an old and distinctive Dolcetto clone known as Nibiö, grown exclusively in the Ovada area. Historically, this clone was used by local vintners for wines intended for extended ageing.



vintages:
2008-2009-2010
2011-2012-2013
2015-2016-2019