

Our Origins



We can say that the history of Masut da Rive starts in 1978 with *Silvano Gallo* and 5.000 bottles of fine wine. The truth is that, for generations the Gallo family has been involved in growing and selling grapes and bulk wine since the '60s, when the Winery, as it is today, didn't exist yet.

Four generations of winemakers with a dream in common, make wonderful wines which truly reflect the typicity of each different variety.

Who we are



Today Fabrizio and Marco Gallo carry on this family treasure with extraordinary passion, preserving the traditions that their father Silvano taught them and introducing at the same time innovative winemaking techniques.



OUR PHILOSOPHY

The philosophy by which we create our wines is simple – RESPECT.

Respect for the natural cycle of the grapevine is the guiding principle that drives our work amongst the rows. The varietals we so attentively cultivate include cabernet, chardonnay, merlot, pinot bianco, pinot grigio, friulano, ribolla gialla, sauvignon blanc and PINOT NERO, flagship wine of the Winery.

Silvano has always been in love with Pinot Nero, since he was a little kid and he always had the dream to produce the perfect Pinot Nero.

He started in the '80s when in Friuli nobody cared that much of this variety. The first bottle was released in 1990 and the result was amazing, such a wonderful wine, fine and elegant.

A dream that today is pursued by his sons.



DOC Isonzo del Friuli

Mariano del Friuli, our Home.

The vineyards and the winery are located in *Mariano del Friuli*, a small town in dipped in the plain of Gorizia crossed by the Isonzo river whose name identifies the DOC zone we are part of.



That magical line!

Our region is crossed by the 46° parallel of latitude, the same one of Burgundy and Oregon.

Doc Isonzo del Friuli

The Soil



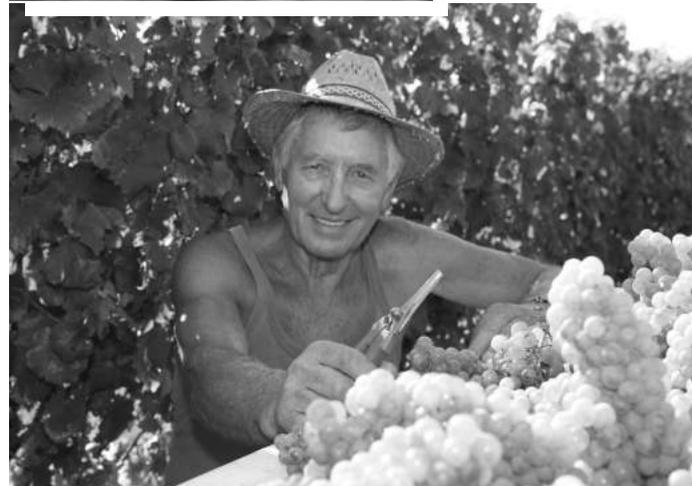
Key word: MINERALITY

The soil is deep, characterized by **gravel, pebbly texture, clay** with a reddish hue due to presense of iron. The perfect place to produce fruity and fresh *White* wines and full bodied *Reds*, with good structure and texture.

How we work

PICKING: One of the most crucial decisions for a winegrower is when to begin the harvest. Choosing that perfect moment to start picking is tricky business. Grapes need to be ripe for quality wine!

Harvest only by hand between mid August and mid October.



AGING

Masut White & Black label

The alcoholic fermentation begins in stainless steel tanks and continues in new 500Lt french oak Tonneaux or barrique 280/300Lt, depending on the variety. The wine ages on the lees up to 24 months, only few bâtonnages to preserve all the primary aromas of the grapes.



PINOT NERO

Our Gratification



Long maceration under controlled low temperature with regular pump-overs to extract noble tannins and colour. Alcoholic and malolactic fermentation in stainless steel tanks. After the wine is racked off, it is transferred in french oak barrique 300Lt where it ages for 12 months.

Characteristic: at the nose, fine and fruity structure with notes of cherry, blackberry, raspberry, slightly wooden hints to the finish.

On the palate it is fresh and nicely tannic.



Careful observation of the grapes suggests the moment of perfect balance between ripening and yield.
Harvest only by hand.



Refrigerated trucks to cool down the harvested grapes of Sauvignon, Pinot Grigio and Pinot Nero maintaining all the freshness and delicacy of the taste and primary aromas



Grapes are first destammed and softly crushed using **dry ice** to cool down the bunches of grapes. This help prevent spontaneous fermentation by wild yeasts.



The respect of the Nature...



Weed control is mechanic in the vineyards of Masùt da Rive - neither glyphosate-based herbicides nor copper are used to protect the fruit and vines. In doing so, toxins and heavy metals are prevented from accumulating in the soil. Pests and inert granules along with floral residues are removed by compressed air.

In the image at the left you see **OLMI**: a pulse-air leaf remover which cleans perfectly the grape cluster. It allowed us to eliminate all the treatments against Botrytis.

These are “green” choices, which translate into the quality of the grapes and integrity in the glass!

Our winemakers hate wasting water so a sub-irrigation system was implemented to optimize the water supply while minimizing dispersion caused by evaporation.

As far as energy is concerned, the winery relies on renewable energy par excellence, the sun: their solar array delivers clean kilowatts and covers all their energy needs.





MASÙT DA RIVE

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