

Four generations of
winegrowers, a century of
history, a unique area and
the *savoir faire* of the heart
offered in a glass with
contemporary taste.



MASUT DA RIVE

A contemporary tradition

The Gallo family, known by fellowmen as “Masùt da Rive”, are dedicated for *four generations* to the meticulous care of the grapes in the vineyard and to research in the cellar, guided by a know-how that only *one century of history* can form and consolidate.

22 hectares of vineyards in the Isonzo valleys in Friuli are the extension of their hearts, and the field of action of *savoir-faire* that, while respecting the tradition of the fathers, is still attentive to the most advanced expression of *contemporary taste*.

In the photo —from the left: Fabrizio, Silvano e Marco Gallo



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Gli Scudi

... the pleasure of sapid and smooth white wines and complex red fruity ones, from grapes transformed into wine according to tradition and respecting the characteristics of the soil and of the vine.

Ribolla Gialla



Production zone:

DOC Collio

Winemaking: The grapes are whole-cluster pressed and allowed to settle at 10 / 12 °C

Ageing: The wine ages on the lees in stainless steel tanks for months.

Colour: Deep intense golden yellow.

Bouquet: Intense aroma with a remarkable minerality. Lightly fruity hints reminiscent of apple and white peach with notes of acacia flowers and aromatic herbs.

Taste: Intense and pleasantly fresh, good flavour evoking the origin area, pleasantly harmonic.

Pairing suggestions: Excellent as an aperitif, it compliments raw and cooked fish and is exceptional with sushi.

Alcohol: 12.50% by vol.

Serving temperature: 8 / 10 °C

Zona di produzione:

Doc Isonzo del Friuli

Winemaking: The grapes are whole-cluster pressed and allowed to settle at 10 / 12 °C

Ageing: The wine ages on the lees in stainless steel tanks for months.

Colour: Intense yellow with warm coppery highlights.

Bouquet: Challenging aroma characterized by a fruity flavour - at the beginning - which evokes golden delicious apple and sweet citrus. Notes of wildflowers.

Taste: A mineral note opens a full and refine taste characterized by a pleasant acidity and flavour. It is balanced and it has a long lasting. It matches well with spaghetti with cuttlefish ink.

Pairing suggestions: It is superb with appetisers and charcuterie. Compliments white meat and charcoal grilled fish.

Alcohol: 13.00% by vol.

Serving temperature: 8 / 10 °C

Pinot Grigio



Chardonnay



Production zone:

DOC Isonzo del Friuli

Winemaking: The grapes are whole-cluster pressed and allowed to settle at 10 / 12 °C

Ageing: The wine ages on the lees in stainless steel tanks for months.

Colour: Fine deep yellow with green and golden highlights.

Bouquet: Intense aroma which evokes fruity hints of banana, golden apple, notes of citrus fruits and flowers. Hints of fancy cakes and vanilla.

Taste: It is a very elegant and charming wine which is dry on the palate and it has a long aromatic persistence.

Pairing suggestions: Excellent as an aperitif, compliments lean fish dishes, newly sprouted green herb risottos, aubergine gnocchi, pasta and fagioli soup.

Alcohol: 13.00% by vol.

Serving temperature: 8 / 10 °C

Friulano



Production zone:

DOC Isonzo del Friuli

Winemaking: The grapes are whole-cluster pressed and allowed to settle at 10 / 12 °C

Ageing: The wine ages on the lees in stainless steel tanks for months.

Colour: Straw yellow with greenish highlights.

Bouquet: The aroma expresses the personality of the origin area, with notes evoking tomato's leaf, Bergamotto flowers accompanied by aromatic herbs and hay.

Taste: On the palate it is well balanced, with a sublime freshness and flavour to the finish with the classical touch of bitter almonds

Pairing suggestions: Perfect with fish based appetizers, spring omelettes, risotto with asparagus and white meat.

Alcohol: 13.00% by vol.

Serving temperature: 8 / 10 °C

Sauvignon Blanc



Production zone:

DOC Isonzo del Friuli

Winemaking: The grapes are whole-cluster pressed and allowed to settle at 10 / 12 °C

Ageing: The wine ages on the lees in stainless steel tanks for months.

Colour: Fine deep yellow with green hints.

Bouquet: Its characteristic aroma evokes the tomato's leaf. Sage and notes of elderberry before a shade of tropical fruit and citrus fruit.

Taste: Delicate and harmonic on the palate, a pleasant acidity to the finish invites a further taste.

Pairing suggestions: It is suitable with maltagliati (=a typical pasta with an irregular shape) with San Daniele ham and zucchini.

Alcohol: 13.00% by vol.

Serving temperature: 8 / 10 °C

Merlot



Production zone:

DOC Isonzo del Friuli

Winemaking: Long maceration under controlled temperature with regular gentle pump-overs to extract supple tannins and colour.

Ageing: After the wine is racked off it ages in French barriques for twelve months.

Colour: Deep ruby red.

Bouquet: soft wine which evokes black-cherry and mature cherry opening a strong herbal note of pepper.

Taste: On the palate is soft and expresses the fresh and balsamic touch. It is harmoniously tannic to the finish.

Pairing suggestions: Compliments red meat dishes, roasts, poultry and semi-mature cheeses.

Alcohol: 13.50% by vol.

Serving temperature: 16 / 18 °C

Cabernet Sauvignon



Production zone:

DOC Isonzo del Friuli

Winemaking: Long maceration under controlled temperature with regular gentle pump-overs to extract supple tannins and colour.

Ageing: After the wine is racked off it ages in French barriques for twelve months.

Colour: Deep ruby red.

Bouquet: A balsamic range with graceful notes of undergrowth and graphite reveals its varietal nature and offers fruity sensations reminiscent of macerated strawberry.

Taste: Its tannic structure dominates the taste and evokes medicinal herbs. Long and persistent finish.

Pairing suggestions: It complements red meat dishes, roast duck with polenta, roasted veal shank, Cabernet braised pot roast.

Alcohol: 13.00% by vol.

Serving temperature: 16 / 18 °C

Cabernet Franc



Production zone:

DOC Isonzo del Friuli

Winemaking: Long maceration under controlled temperature with regular gentle pump-overs to extract supple tannins and colour.

Ageing: After the wine is racked off it ages in stainless steel tanks for twelve months.

Colour: Deep ruby red.

Bouquet: It has distinctive herbaceous undertones, especially when young. With time it becomes more elegant and complex.

Taste: It is a wine with a strong character, full, robust yet balanced offering a range of intense flavours of berries. The herbaceous character develops into an interesting range of spicy notes, from chocolate to tobacco.

Pairing suggestions: With age it reveals a strong full body which goes well with roast meat dishes, games, strong and mature cheeses.

Alcohol: 13.00% by vol.

Serving temperature: 16 / 18 °C



MASUT DA RIVE



Masut White Label

Fine wines, refined in contact for a long time with yeasts and aged in French oak barrels. The love for winemaking research passed from generation to generation bears good fruit.

Maurus Chardonnay



Production zone:

DOC Isonzo del Friuli

Winemaking: The grapes are whole-cluster pressed and allowed to settle at 10 / 12 °C

Ageing: The alcoholic fermentation begins in stainless steel tanks and continues in new 300 l. oak barrels. The wine ages on the lees for 8/12 months with frequent bâtonnages, and is then bottled and released on the market.

Colour: Straw yellow with golden highlights.

Bouquet: Charming smell with smoky and crusty notes. Hazelnuts, almonds and cashew, but also vanilla and cinnamon enrich a bouquet which is typical of the origin area.

Taste: Fine balance between freshness and smoothness with a long elegant aromatic persistence. Subtle hints of vanilla and spices elevate the flavours of the wine. The round mouthfeel is balanced by fresh and sapid notes.

Pairing suggestions: Spring herb risotto.

Alcohol: 13.50% by vol.

Serving temperature: 10 / 12 °C

Pinot Bianco



Production zone:

DOC Isonzo del Friuli

Winemaking: The grapes are whole-cluster pressed and allowed to settle at 10 / 12 °C

Ageing: It stays in touch with the fermenting yeasts for twelve months in steel vats with frequent bâtonnages, at the same time a part vinificates in French oak barrels.

Colour: Fine deep yellow with green hints.

Bouquet: This very fine wine variety evokes white flowers with touches of fruits like yellow peach, pear and apricot.

Taste: Sublime on the palate, it has a note characterized by freshness and minerality, rich in shades which range from wildflowers, acacia flowers, crust of bread and apple. Through aging its bouquet is enriched by toasted almond scent and mature peach scent.

Pairing suggestions: Perfect with fish based appetizers, especially shellfish, pasta or risotto with clams, vegetable soups.

Alcohol: 13.50% by vol.

Serving temperature: 10 / 12 °C

Sassirossi



Production zone:

DOC Isonzo del Friuli

Grapes: Cabernet and Merlot

Winemaking: Hand selected and picked the grapes are destemmed and softly crushed, and undergo long maceration with the skins and frequent pump-overs.

Ageing: After the wine is racked off it ages in French barriques for twelve months.

Colour: Deep ruby with purple tint.

Bouquet: Lightly herbaceous smell with notes of flowers and red fruits. Evident hints of cranberry, blackcurrant and notes of licorice.

Taste: On the palate it has a tannic structure, dry and bodied. The flavour is full of character and reflexes the typology of the soil from which its name comes.

Pairing suggestions: This wine goes well with the whole meal: from hearty first course dishes to fish, red meat, lamb, games and mildly aged cheeses.

Alcohol: 13.00% by vol.

Serving temperature: 16 / 18 °C

Pinot Nero



Production zone:

DOC Isonzo del Friuli

Winemaking: Long maceration under controlled temperature with regular gentle pump-overs to extract supple tannins and colour.

Ageing: After the wine is racked off it ages in French barriques for twelve months.

Colour: Medium-deep ruby red.

Bouquet: Fine and fruity structure with notes of cherry, blackberry and raspberry. Delicate touches of medicinal herbs and slightly wooden hints to the finish.

Taste: The fresh and slightly tannic sip closes with a taste which pleasantly tends to bitter.

Pairing suggestions: Pinot Nero is an excellent choice to compliment delicate and sweet meats such as pork, duck and partridge. Excellent with semi-mature cheeses.

Alcohol: 13.00% by vol.

Serving temperature: 13 / 16 °C



MASUT DA RIVE



Masut Black Label

The key word here is “choice” – of the vineyard and of the more generous vintage year ... And wine-making is studied *ad hoc*: for each grape variety, its own. From so much selection and specificity, the goals are longevity and constant elegance.

Maurus Pinot Nero



Production zone:

DOC Isonzo del Friuli

Winemaking: The grapes are destemmed, gently pressed and set to macerate in 10/15 hl. tanks in order to have fermentation take place at lower temperatures and better preserve the organoleptic qualities of the grapes.

Ageing: After the wine is racked off it undergoes malolactic fermentation in new 300 l oak barrels ageing for 12/18 months, depending on the vintage. It then ages in the bottle for another 12 months.

Colour: Deep ruby red.

Bouquet: Intense and fine. It expresses the terroir. Rich and complicated scents of fruits in liqueur, dried flowers and notes of undergrowth. Aftertaste reminiscent of cinchona and enamel with spicy and wooden notes.

Taste: An initial recall of toasted wood leaves an aftertaste of red fruits jam. Full and persistent taste with a pleasant freshness.

Pairing suggestions: Pinot Nero Maurus compliments hearty red meat and game based dishes as well as savoury mature cheeses.

Alcohol: 13.50% by vol.

Serving temperature: 16 / 18 °C

Semidis



Production zone:

DOC Isonzo del Friuli

Variety: Merlot

Winemaking: Long maceration under controlled temperature with regular gentle pump-overs to extract supple tannins and colour.

Ageing: After the wine is racked off it ages in new French barriques for 24 months.

Colour: Deep ruby red.

Bouquet: Elegant scents of dried flowers and jam's fruit. Evident and intense sensations coming from spicy and toasted aroma reminiscent of tobacco, black pepper, cloves, cinnamon, cardamom and nutmeg.

Taste: Warm on the palate, full-bodied and pleasant tannic. Persistent, fruity and toasted finish.

Pairing suggestions: It goes very well with venison with blackcurrant jam or pheasant with figs and medicinal herbs.

Alcohol: 14.00% by vol.

Serving temperature: 16 / 18 °C

Jesimis Pinot Grigio



Production zone:

DOC Isonzo del Friuli

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Winemaking: The grapes are destemmed. Skin maceration at low temperature for 6-8 hours, soft pressing, settling at 10-12 °C

Ageing: The alcoholic fermentation begins in stainless steel tanks and continues in new 300 l. oak barrels. The wine ages on the lees for 12 months with frequent bâtonnages, is then bottled and ages for 6 months before being released on the market.

Colour: Onion skin with remarkable colour charge.

Bouquet: Challenging aromas characterized by ripe fruit which shade into powdery notes, white chocolate and rose petals.

Taste: Intense and sharp on the palate, rich and warm, mineral with sweet toasted notes which recall toffees. Dry and elegant.

Pairing suggestions: With first course dishes of character, such as pumpkin gnocchi with smoked ricotta. Grilled fish with aromatic herbs. Excellent as “meditation” wine.

Alcohol: 14.00% by vol.

Serving temperature: 10 / 12 °C



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our wines:

Gli Scudi

Ribolla Gialla
Pinot Grigio
Chardonnay
Friulano
Sauvignon Blanc
Merlot
Cabernet Sauvignon
Cabernet Franc

Masùt White Label

Maurus Chardonnay
Pinot Bianco
Sassirossi
Pinot Nero

Masùt Black Label

Maurus Pinot Nero
Semidis
Jesimis

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