



Rivera  
I VINI PREGIATI DI PUGLIA

# PUNGIROSA

among the *best Italian rose* according to

**WINE ENTHUSIAST** and **VINOUS**

**WINE ENTHUSIAST**  
THE WORLD IN YOUR GLASS

**88** PTS



Antonio Galloni  
**vinous**  
explore all things wine

**90** PTS



“Extremely light pink-ruby color; very pretty. Delightful aromas and flavors of white peach, orange and lavender. Then tangy but very good density and juiciness on the long and salty finish. The paler color with respect to Rivera’s other Rosato, called Rosé, is because the Pungirosa is macerated on the skins for 24 hours but at only 5° C. 100% Bombino Nero.”

Ian D’Agata

**88** Rivera 2018 Pungirosa Bombino Nero Rosato (Castel del Monte). This Bombino Nero rosato is unabashedly fruity on the nose and palate, as watermelon, grapefruit and strawberry tones take center stage. It’s a soft, easygoing sipper sure to please many with its straight-forward appeal. Montcalm Wine Imports.—A.P. Price: \$15 abv: 12%



*Riviera*  
I VINI PREGIATI DI PUGLIA

## PUNGIROSA 2018

CASTEL DEL MONTE BOMBINO NERO DOCG



Taking advantage of the most modern winemaking practices, Riviera has succeeded in crafting a distinctive rosé that reflects the unique characteristics of the Bombino Nero grape, a variety that is so peculiar to the Castel del Monte area and so suitable to rosé wine production to have deserved, the only one in Italy, the D.O.C.G. status. Our Pungirosa is a crisp, refreshing rosé bursting with flavor, with a forward, vivacious fruitiness that makes it a great companion to most dishes. Enjoy it also as a wonderfully appealing aperitif.

**PRODUCTION AREA:** Mugia hills in the northern part of Castel del Monte D.O.C.G. area

**VARIETIES:** 100% Bombino Nero Grown exclusively in Castel del Monte area, it is perfect for rosé wines production because of its thin skin, uneven ripening of its bunches and the high level of free-run juice that allows no pressing of the skins.

**VINEYARDS:** 25-30 years old head trained vineyard planted on the rocky Murgia hills at an altitude of 320 metres. Yield is 100-110 quintals per hectare

**WINE MAKING:** Harvest time is the first week of October. The skins are kept in contact with the juice for 22-24 hours at 5-6 °C in stainless steel vats in order to extract only the most delicate aromas. The must is drained off without pressing and continues fermenting at 18-20°C for 12-14 days

**AGEING:** The wine is ready for release after a few months of ageing in glass-lined concrete vats. It's best consumed within 2 years.

**TASTING NOTES:** Purple-flecked onion skin colour; delicate bouquet with notes of rose, cherry and sage; crisp yet smooth palate, well balanced, with a subtle vein of acidity; lengthy, juicy finish

**RECOMMENDED WITH:** An ideal aperitif, perfectly complements seafood appetizers and pastas as well as fish and poultry. Serve at 10-12 °C

**ANALYTICAL DATA:** Alcohol: 12%; Total acidity: 5.90 g/l; pH: 3.20; Residual sugar: 2.3 g/l; Total SO<sub>2</sub>: 77 mg/l.