



**MENTI**  
- i maestri del vino antico -



# RIVA ARSIGLIA COLLECTION

**2019**

## VINIFICATION

After the harvest, the grapes are taken to the cellar, destemmed and pressed. Then, the must ferments with indigenous yeasts in cement tanks, without temperature control.

## AGEING

After the fermentation, it is drawn off and left to rest in a steel tank, laying on its yeasts for at least 48 months. It is then bottled unfiltered without further stabilizations.

It ages in bottle for at least 6 months before the release.

## BOTTLES PRODUCED THIS VINTAGE

1.812 bottles + 127 magnum

## VINEYARD SIZE

5,5 Ha.

## YIELD

60 to 90 quintals/ Ha.

## BOTTLE SIZE

0,75 lt. / 1,50 lt.

## FIRST VINTAGE

2019.

## GRAPE VARIETY

100% Garganega grapes: white grapes from the region.

## TYPE OF WINE

Still white wine.  
The wine is produced in Italy.

## SOIL

Hill grounds of volcanic origin  
in Gambellara.

## AVERAGE VINEYARD AGE

About 60 years old (first vines planted  
in 1935).