



The de Corato family

The roots of the de Corato family sink firmly into the land of Puglia, in the countryside of Andria, on the plateau between the hills of the Murgia and the Adriatic Sea. Here Giuseppe, the patriarch of the family born in the mid-nineteenth century, was a farmer with great entrepreneurial qualities. In 1921 he purchased the vast estate that had belonged for centuries to the noble Rivera family from L'Aquila, whose progenitor Peter was captain of Emperor Frederick II of Swabia who loved these lands so much, transforming it into a model vine-olive farm. It is in its historic cellars that Sebastiano de Corato, the youngest and most visionary of the gods

Giuseppe, founded the Rivera in the late 1940s, sensing the great potential wine growing in the hilly area dominated by Castel del Monte, Federico II's masterpiece and symbol of the territory. His ambition to create a label that represented Puglia in the national wine firmament and his tenacity were soon rewarded: the Rivera became an emblem of Apulian oenology and the indisputable engine of its rebirth. In the 70s Carlo, Sebastiano's son, was the author of experiments in the vineyards and renovation in the cellar which led to the development of innovative wines in the wine scene regional. Under his gaze the _ Sebastiano and Marco, representing the fourth generation, continue with commitment and pride a success story that has lasted for almost a century and which has made Rivera wines ambassadors of Puglia in markets all over the world.

The estate and cellars

Located on Via Traiana, at the foot of the first spurs of the hills of the Alta Murgia, at the arrival point of the transhumance that in autumn brought numerous flocks from the mountains of Abruzzo, the Rivera estates are a symbol of the history and agricultural development of an entire territory. The historic cellars, built at the end of the 19th century, are now intended for the aging of red wines in the two underground barrels, containing one large 3,000-liter French oak barrels and 5,500-liter Slavonian oak barrels and the other over 400 barriques French In addition to these, in the 1960s, a new wing was created with glass-reinforced concrete wine vessels, now fully heat-conditioned, dedica-

ted to post-fermentation operations and the conservation of younger white, rosé and red wines. The wine heart of the company is today the modern and efficient winemaking department built next to the old cellars and equipped with small stainless steel tanks for the maceration of rosé wines and red wines and the fermentation of whites. The entire business complex is powered by a modern fotovoltaic system that covers 70% of the entire energy requirement.

The vineyards

The vineyards are the soul of Rivera: 75 hectares of property, trained with spurred cordon and guyot, with high density of vines per hectare and low unit production, cultivated according to sustainable agriculture protocols. A wine-growing project that focuses on quality, to best express the terroirs from which the grapes are grown. The Rivera, Torre di Bocca and Tafuri bottoms, between 180 and 250 meters above sea level, are characterized by poor and deep limestone-tuff soils and provide grapes

autochthonous white grapes with good acidity and red berries of great elegance and structure. To these is added the spectacular Lama dei Corvi vineyard located at 350 meters above sea level, with north-east exposure towards the sea and the Gargano massif,

literally obtained from the limestone-rocky soils typical of the Alta Murgia: Chardonnay and Sauvignon are cultivated here of particular freshness and minerality. Few trusted suppliers fill the remaining grape requirement. The calcareous hilly terrain and exposure to the cooler winds coming from beyond the Adriatic Sea, combined with the characteristics of the autochthonous vines with slow and late ripening, make the Castel del Monte area an example of how the generosity of production

Apulian wine can be balanced and enhanced by

a surprising freshness, elegance and longevity

