

TENUTA LA RIVA

Vintage: 2016

BOLOGNA BIANCO DOC

BIANCO BOLOGNA DOC 2016

A wine that amazes, combining the typical freshness of the variety with an unusual aromatic complexity, with ripe and intense aromas. It pairs very well with dishes equally intense in aromas, it suits very well with aged cheeses, perfect for a risotto with Parmigiano Reggiano.

The wine displays a golden yellow color. The aromas recall very ripe yellow fruit, dried flowers, elderflower, with slight hints of withering and typical aromas from bottle aging. In the mouth it is surprising for the lively freshness, which, accompanying the great maturity of the aromas, creates a pleasant balance.

FOOD PAIRING

Any dish based on tasty cheeses, first or second courses of white meat. It also pairs very well to highly aromatic dishes, such as those based on truffles, and to rather tasty fish dishes, such as those with seafood.

SERVING TIPS

Serve at 8-10°C

WINEMAKING

The wine produced from about 0.5 ha of vineyards, in a plot located between 200 and 250 meters above sea level. The soil is made of clay mixed with sand and limestone. The climate is temperate Mediterranean type. The planting density is about 2500 plants per hectare with a yield between 7000 and 8000 kilos per hectare. The pruning system is a double guyot, the grapes are harvested exclusively by hand. The average age of the vines is 40 years. The whole bunches are subjected to a soft pressing, followed by fermentation in stainless steel vats, by inoculating commercial yeasts. At the end of fermentation, the lees are removed by static settling and racking, followed by one year of aging in stainless steel vats and at least 12 months in the bottle before being marketed. The wine is not subjected to sterilizing filtration.



COLOR

Golden

ALCOHOL

14%

GRAPE VARIETIES

**100% Sauvignon
Blanc**

