

TENUTA LA RIVA

Vintage: 2016

COLLI BOLOGNESI CABERNET SAUVIGNON DOC

BOCCADIFERRO CABERNET SAUVIGNON DOC 2016

An elegant Cabernet Sauvignon, with great structure and extremely pleasant to drink. It pairs very well with simple or complex red meat main courses, such as roasts and braised meats, or with pasta with very intense red meat sauces.

The wine has a ruby red color. The aromas recall the very ripe red berry fruit, with slight spicy and balsamic hints, typical of the variety. In the mouth it has a great union of structure and softness, which makes it very pleasant to drink.

FOOD PAIRING

Pasta with red meat sauces, main courses meat based, simple or more complex, such as roasted or braised.

SERVING TIPS

Serve at 16-18°C

WINEMAKING

Wine produced from about 1 ha of vineyards, in various plots located between 200 and 350 meters above sea level. The soil present is of clay mixed with sand and limestone. The climate is temperate Mediterranean type. The planting density is about 3000 plants per hectare with a yield between 6000 and 7000 kilos. Pruning system is a mix of spurs (cordon trained) and guyot. The average age of the vines is 20 years. Grapes are harvested exclusively by hand. The whole bunches are de-stemmed and subjected to a soft crush, followed by maceration and fermentation in stainless steel vats, by inoculating commercial yeasts. During the whole period frequent pumping over is carried out, for a better extraction of polyphenols and anthocyanins. The wine is pressed after about twenty days to separate liquid from solid parts. Then it spends one year of aging in stainless steel vats and at least 6 months in the bottle before marketing. The wine is not subjected to sterile filtration.



COLOR

Ruby

ALCOHOL

13,5%

GRAPE VARIETIES

**100% Cabernet
Sauvignon**

