

TENUTA LA RIVA

Vintage: 2015

COLLI BOLOGNESI BOLOGNA ROSSO DOC

CAMERLOT ROSSO BOLOGNA DOC 2015

The classic Bordeaux cut, Cabernet Sauvignon and Merlot, applied to the Colli Bolognesi, where it has now become tradition. A rich, full-bodied wine from very ripe grapes, of a beautiful intensity, but equally pleasant and easy to drink. Still fresh and tannically rich, it can be left in the cellar for a few more years. Ideal for pasta with meat sauces or for main courses, red meat based and with a certain intensity.

The wine has an intense ruby red color. The aromas recall sweet spices, very ripe red fruit, with balsamic and withering notes. In the mouth it has a good freshness, it is full bodied and it shows a strong tannic texture, ripe and soft.

FOOD PAIRING

Pasta with red meat sauces, main courses of meat such as roasts or braised meats.

SERVING TIPS

Serve at 16-18°C

WINEMAKING

Wine produced from about 1ha 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 two years 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

14,5%

GRAPE VARIETIES

**50% Cabernet
Sauvignon
50% Merlot**

