

TENUTA LA RIVA

Vintage: 2015

COLLI BOLOGNESI CHARDONNAY DOC

CHARDONNAY DOC 2015

One of the most popular variety in the world, interpreted according to the style of the winery, to obtain a rich, full and mature wine, without losing in freshness. Great maturity of the fruit and great complexity, for a wine enjoyable throughout all the meal.

The wine shows a golden yellow color. The scents recall the very ripe yellow fruit, with oxidative notes due to full ripening and the almost total absence of sulfur dioxide. There are also typical aromas from bottle aging, such as hints of dried fruit. In the mouth it is soft, intense and full-bodied, with good freshness: it invites you to drink another glass.

FOOD PAIRING

Pasta dishes with white meat sauces or with fish sauces. Main courses based on white meat or fish.

SERVING TIPS

Serve at 8-10°C

WINEMAKING

Wine produced from about 0.5 ha of vineyards, in a plot located between 200 and 250 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 2500 plants per hectare with a yield between 7000 and 8000 kilos. The pruning-training system is a double guyot, the grapes are harvested exclusively by hand. The average age of the plant is 30/35 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 steel and at least 12 months in bottle before being marketed. The wine is not subjected to sterile filtering.



COLOR

Golden

ALCOHOL

13%

GRAPE VARIETIES

100% Chardonnay

