

TENUTA LA RIVA

Vintage: 2014

VINO SPUMANTE DI QUALITA'

CHATRÈ

Spumante Traditional Method 2014 Brut Nature

An unusual combination between the main grape variety of the traditional method (Chardonnay) and a local grape rarely vinified, but with surprising characteristics (Trebiano Modenese). A winning combination for a wine that is well suited both for celebrations and aperitifs, and for a meal based on typical products of the area.

The wine has a medium intensity golden yellow color, very fine and very persistent perlage. The aromas recall ripe yellow fruit with strong citrus notes, accompanied by the typical hints given by the long stay on the yeasts, bread crust and pastry. In the mouth it has an excellent freshness, accompanied by a beautiful aromatic intensity and a nice persistence.

FOOD PAIRINGS

Aperitifs, fish or cured meat appetizers, first courses typical of the area such as tortellini, fish of all kinds, white meats, fresh cheeses.

SERVING TIPS

Serve at 7-8°C

WINEMAKING

Wine produced from vineyards located between 200 and 300 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 2500 plants per hectare with a yield between 6000 and 7000 kilos. The pruning-training system is double guyot, the average age of the vines is 30 years. Grapes are harvested exclusively by hand. The whole bunches undergo a soft pressing for the extraction of the free-run juice only. Fermentation takes place in stainless steel vats, by inoculating commercial yeasts. The bottling for the second fermentation takes place in late spring in the year following the harvest. The wine is disgorged a la volée not earlier than 24 months after bottling. Topping up is pas dosé, without adding sulfur dioxide.



COLORE

Golden

ALCOHOL

10,5%

GRAPE VARIETIES

50% Chardonnay

**50% Trebbiano
Modenese**

