

TENUTA LA RIVA

Vintage: 2014

VINO SPUMANTE DI QUALITA'

FARNÈ 430

Spumante Traditional Method 2014 Brut Nature

Noble grape in the production of traditional balsamic vinegar of Modena, Trebbiano Modenese offers truly surprising results vinified through the traditional method. An exceptional freshness, worthy of being paired with a classy dish such as oysters.

The wine has a medium intensity straw yellow color, very fine and very persistent perlage. The scents recall yellow fruit and citrus fruit, 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 PAIRING

Aperitifs, appetizers based on fish or salami, typical first courses of the area such as tortellini, white fish or crustaceans, oysters.

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 7000 and 8000 kilos. The pruning-training system is a double guyot. The average age of the plant 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 30 months after bottling. Topping up is pas dosé, without adding sulfur dioxide. The wine reaches an overpressure of 9 atmospheres, to ensure greater elegance and finesse.



COLOR
Straw Yellow

ALCOHOL
11%

GRAPE VARIETIES
**100% Trebbiano
Modenese**

