

TENUTA LA RIVA

Vintage: 2016

COLLI BOLOGNESI PIGNOLETTO SUPERIORE DOCG

IL SUPERIORE PIGNOLETTO SUPERIORE DOCG 2016

The 'king' grape of the Colli Bolognesi, in its still version. A versatile wine that adapts to multiple situations, with beautiful complexity and freshness, enjoyable on its own, but capable of 'supporting' and accompanying the 'intense' dishes of the Bolognese tradition. A classic.

The wine shows a golden color. The aromas recall very ripe yellow fruit, with notes of citrus and typical aromas deriving from bottle aging. The taste is soft, full-bodied, with a good freshness, characteristics that make it a wine that can be drunk alone, but also throughout the meal.

FOOD PAIRING

Traditional Bolognese dishes, tortellini, rolling pin pasta with white meat sauces or any pasta with fish sauces. Main courses based on white meat or fish.

SERVING TIPS

Serve at 8-10°C

WINEMAKING

The wine produced from about 1ha of vineyards, in a plot located between 200 and 250 meters above sea level. The soil is made 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 5000 and 6000 kilos per hectare. The pruning system is a double guyot, the grapes are harvested exclusively by hand. The average age of the vines 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 stainless steel vats and at least 12 months in the bottle before being marketed. The wine is not subjected to sterilizing filtration.



COLOR
Golden

ALCOHOL
13,5%

GRAPE VARIETIES
**100% Grechetto
Gentile**

