

TENUTA LA RIVA

Vintage: 2014

LAMBRUSCO DELL'EMILIA IGP

LAMBRUSCO FRIZZANTE

Lambrusco dell'Emilia IGP 2014

On the lees

The most famous and traditional red grape variety of the heart of Emilia-Romagna, vinified sparkling through a second fermentation in the bottle, leaving the wine in contact with its own yeasts to enrich its aromas. Ideal for typical local meats.

The wine has a ruby red color, with intense purple hints. The aromas recall ripe red berry fruit, with earthy and undergrowth touches, due to the long time contact with yeasts. In the mouth it has a good freshness which guarantees an easy drink.

FOOD PAIRING

Typical appetizers based on cold cuts and fried food, pasta with red meat sauces, grilled meats. Typical dishes of the Emilian tradition.

SERVING TIPS

Serve at 10-12 °C

WINEMAKING

Wine produced from about 1 ha 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 2500 plants per hectare with a yield between 6000 and 7000 kilos. Pruning-training system is a spurred cordon. The average age of the vines is 30 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. The wine is pressed about after twenty days, to separate liquid and solid parts. The bottling for the second fermentation takes place in late spring in the year following the harvest. The wine is not disgorged, it remains in contact with the yeasts until serving. The wine is not put on the market before 24 months from bottling. The bottle should be kept upright.



COLOR

Ruby with Purple Hints

ALCOHOL

10,5%

GRAPE VARIETIES

100% Lambrusco Grasparossa

