

TENUTA LA RIVA

Vintage: 2014

LAMBRUSCO DELL'EMILIA IGP

LAMBRUSCO SPUMANTE

Lambrusco dell'Emilia IGP 2014
Spumante Traditional Method BRUT

The most famous and traditional red grape variety in the heart of Emilia-Romagna, vinified sparkling wine through a second fermentation in the bottle, leaving then the wine in contact with its lees for at least 24 months to enrich its aromas, before disgorging a volée. Ideal for typical local meats.

The wine has a ruby red color, with intense purple hints. The aromas recall the red berried fruit, with tips of yeasts due to the long aging period. In the mouth it has a good freshness and fullness of the fruit, which guarantees easy drinking.

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 1.5 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 40 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 after about twenty days. The bottling for the second fermentation takes place in late spring in the year following the harvest. The wine is disgorged a la volée.



COLOR

Ruby with Purple Hints

ALCOHOL

10,5%

GRAPE VARIETIES

**100% Lambrusco
Grasparossa**

