

TENUTA LA RIVA

Vintage: 2014

COLLI BOLOGNESI MERLOT DOC

MERLOT DOC 2014

A different, pleasant and intense Merlot with an interesting complexity, for important pairings. Medium bodied and easy to drink, it goes very well with main courses with red meat of a certain complexity, such as roasts and braised meats, or with pasta with important red meat based sauces.

The wine displays a ruby red color. The aroma recall the newly ripe red berry fruit, with slight spicy and undergrowth hints, typical of the variety. In the mouth it has a good complexity, accompanied by a medium body and a soft tannin, which guarantee an easy drink.

FOOD PAIRING

Pasta with red meat sauces, main courses such as roast or braised meat.

SERVING TIPS

Serve at 16-18°C

WINEMAKING

Wine produced from about 1ha 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 about 3000 plants per hectare with a yield between 8000 and 9000 kilos. Vines are cordon trained, spur pruned. The average age of the vines is 12 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. During the whole period frequent pumping over is carried out, for a better extraction of polyphenols and anthocyanins. The wine is pressed after about twenty days to separate liquid from solid parts. Then it spends one year of aging in stainless steel vats and at least 6 months in the bottle before marketing. The wine is not subjected to sterile filtration.



COLOR

Ruby

ALCOHOL

12%

GRAPE VARIETIES

100% Merlot

