TENUTA LA RIVA

Vintage: 2016

COLLI BOLOGNESI PIGNOLETTO FRIZZANTE DOCG

PINUS LÆTUS
Pignoletto Frizzante on the Lees 2016

The most traditional wine of the Colli Bolognesi, fresh and intense, perfect for a wide variety of situations, excellent drunk alone, it is best expressed in accompaniment to the typical dishes of the Emilian gastronomy.

The wine has a medium intensity golden yellow color, very fine and very persistent perlage. The aromas recall ripe yellow fruit with strong citrus notes, accompanied by the typical hints given by the long stay on the lees, bread crust and pastry. In the mouth it has a good freshness that guarantees easy drinking, accompanied by a medium-full body guaranteed by the presence of yeasts. The wine can be tasted limpid, leaving the sediments on the bottom, or hazy, gently shaking it. In the first case there is a fresher and more delicate wine, suitable for aperitifs or appetizers, in the second case a more full-bodied wine and more suitable for meal pairing.

FOOD PAIRING
Cold and fried food, appetizers, pasta with white sauces, grilled fish, shellfish, white meat, medium-aged cheeses.

SERVING TIPS
Serve at 10-12°C

WINEMAKING
Wine produced from a vineyard of about 2 ha, 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 6000 and 7000 kilos. The pruning-training system is a double guyot. The average age of the vines is 25 years old. 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. The bottling for the second fermentation is made in late spring in the year following the harvest. The wine is not disgorged and it is released on the market not earlier than 24 months after bottling.

COLOR
Golden

ALCOHOL
12%

GRAPE VARIETIES
100% Grechetto Gentile