

TENUTA LA RIVA

Vintage: 2016

COLLI BOLOGNESI PIGNOLETTO SPUMANTE DOCG

PINUS LÆTUS

Pignoletto Spumante Traditional Method 2016

The 'king' grape of the Colli Bolognesi, vinified in an elegant and refined way, ideal for any type of celebration and as an accompaniment to aperitifs.

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 which guarantees an easy drink.

FOOD PAIRING

Aperitifs, appetizers, pasta with delicate sauces, white fish, white meat, fresh cheeses.

SERVING TIPS

Serve at 7-8°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 by inoculating commercial yeasts. The bottling for the second fermentation is made in late spring in the year following the harvest. The wine is disgorged a la volée not earlier than 24 months after bottling. Topping up is pas dosé, without adding sulfur dioxide.



COLOR
Golden

ALCOHOL
12%

GRAPE VARIETIES
**100% Grechetto
Gentile**

