

TENUTA LA RIVA

Vintage: 2014

BOLOGNA ROSSO DOC

ROSSO DOC 2014

The classic Bordeaux cut, Cabernet Sauvignon and Merlot, applied to the Colli Bolognesi, where it has now become tradition. A fresh and pleasant wine, which invites to the next glass. Ideal for pasta with meat sauces or grilled red meat main courses.

The wine has a ruby red color. The aromas recall the newly ripe red berry fruit, with slight balsamic and undergrowth hints, typical of the varieties. In the mouth it has a good freshness, accompanied by a light body and a soft tannin, which guarantee an easy drink.

FOOD PAIRING

Typical appetizers with cured meats, pasta with red meat sauces, grilled meats.

SERVING TIPS

Serve at 14-16°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 7000 and 8000 kilos. Pruning system is a mix of spurs (cordon trained) and guyot. The average age of the vines is 20 years. Grapes are harvested exclusively by hand. The whole bunches are destemmed 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

**50% Cabernet
Sauvignon
50% Merlot**

