

# TENUTA LA RIVA

Vintage: 2016

COLLI BOLOGNESI BARBERA DOC

## il GHERARDO BARBERA RISERVA 2016

**The most traditional red grape variety of the Colli Bolognesi, in its reserve version. A rich, full and warm wine, from very ripe grapes, of a beautiful intensity, but equally pleasant. Still fresh and tannically rich, it can be forgotten in the cellar for a while. Ideal to accompany main dishes of red meat and of a certain complexity and intensity.**

The wine has an intense ruby red color. The aromas recall very ripe red fruit, pungent notes of spices, tobacco, with hints of withering. In the mouth it has a good freshness, good body and a strong tannic texture, ripe and soft.

### FOOD PAIRING

Main courses of meat such as roasts or braised meats.

### 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 7000 and 8000 kilos. Pruning system is a mix of spurs (cordon trained) and guyot. The average age of the vines is 30 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 two years 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

**15,5%**

GRAPE VARIETIES

**100% Barbera**

