

# TENUTA LA RIVA

Vintage: 2016

COLLI BOLOGNESI BARBERA DOC

## I'AURORA

*Barbera Frizzante DOC 2016*

*On the Lees*

**The most traditional red grape variety of the Colli Bolognesi, vinified sparkling through a second fermentation in the bottle, then leaving the wine in contact with its own lees to enrich its aromas. Ideal for typical local meats.**

The wine shows a deep purple red color. The aromas recall ripe red berry fruit, with earthy and undergrowth hints, due to contact with yeasts. In the mouth it has a good freshness which guarantees an easy drink.

### FOOD PAIRING

Typical appetizers based on cold cuts and fried food, pasta with red meat sauces, grilled meats.

### SERVING TIPS

Serve at 10-12°C

### WINEMAKING

Wine produced from about 1 ha 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 2500 plants per hectare with a yield between 6000 and 7000 kils. Pruning-training system is spurred cordon. The average age of the vines is 30 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. The wine is pressed after about twenty days, to separate liquid from solid parts. The bottling for the second fermentation takes place in late spring in the year following the harvest. The wine is not disgorged, but remains in contact with the lees until serving. The wine is not put on the market before 24 months from bottling. The bottle should be kept upright.



COLOR  
**Purple Red**

ALCOHOL  
**12%**

GRAPE VARIETIES  
**100% Barbera**

