

Bio

RIOVALLI BRUT 2022



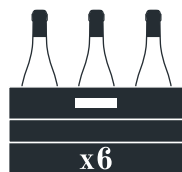
AGRONOMIC CHARACTERISTICS

Grape variety: 85% Lambrusco Maestri e 15% Grasparossa
Exposure: South West
Altitude: 200 mts
Soil type: Calcareous clay soils
Plants density: 6000 vines/Hectare
Training system: Guyot
Yield per hectare: 90 ql.
Harvest time: September/October
Average age of vines: 20 years



OENOLOGICAL CHARACTERISTICS

Classification: I.G.T. Emilia
Typology: Sparkling Brut
Harvesting: Hand-picked with selection of grapes
Fermentation temperature: < 25° C
Fermentation period: 20 days of maturation with the skins
Second fermentation: Charmat method
Alcohol content: 11.5 % Vol.



mOnTe
delle vignè

ORGANOLEPTIC CHARACTERISTICS



Colour: Ruby red colour with violet reflections.



Palate: Excellent and balanced structure with a long ending.



Nose: Intense and vinous fragrance, with hints of red fruits, black cherry, cherry and wild berries marks.



Serving temperature:
6-8°C



Food pairing: It pairs well with rich meats, especially pork cured meat (baked or seasoned) such as cotechino, zampone and salama da sugo.