

RIVE DELLA CHIESA 'ROSSO DELLA RIVA' MONTELLO ASOLO DOC



Bottle Size: 0.75 l
Case: 6 bottles

Grape Variety:

Cabernet Sauvignon 50%, Cabernet Franc 10%, Merlot 40%

Production Area: Montello

Vinification:

Red grapes from the three vineyard varieties are vinified separately. After harvesting and destemming, the grapes undergo skin maceration for 16 days, after which the varieties are blended. The wine is then transferred into oak barrels (barriques) where it matures for one year. After this period, the wine is ready for bottling, followed by further refinement in the bottle for at least 6 months.

Alcohol Content: 13,5%



Wine Color:

Intense ruby with violet reflections.



Bouquet:

A pronounced alcoholic structure emerges with hints of ripe marasca cherries, well-balanced by wood and spices like green pepper. Balsamic notes and a licorice finish add complexity



Taste:

Warm, dry, and sapid, with notable smoothness accompanied by noble tannins



Pairings:

Perfectly pairs with red meats, game dishes, and intense flavors



Serving Temperature:

16° - 18°