



RIVA STRADELLA I.G.P. Lombardia, Italy



13%
ALC/VOL

750mL
BOTTLE SIZE



100% Cabernet
Sauvignon

Appellation

Montenetto di Brescia I.G.P.

Vinification

The name "Riva Stradella" comes from the vineyard where the Cabernet Sauvignon grapes are cultivated: Riva delle Stradelle. This grape arrived in Italy from France only in 1820 and its harvest usually ends the harvesting period at the Peri Bigogno winery in Castenedolo, around the second week of October.

Fermentation

About the wine making, a long fermentation on the skin is alternated with frequent délastages. The aging is carried on in large oak barrels at least for 12 months and its sale is before at least 3 months after bottling.

Tasting notes

Colour: clear, dark ruby red with some orange reflections.

Nose: pleasant perfume, persistent, clean and precise, characterized by a delicate smell of wood and dry spices.

Palate: full and smooth, persistent with a slight taste of chocolate.



Aged 12 months
Oak barrels



Aged 3 months

Serving recommendation

Serve at 16°C.

Food pairings

Suitable for red meat dishes, grilled pork and roasted game.