

BELLA RIVA

ESTD  1928

DeBORTOLI

FAMILY WINEMAKERS

Savoury and delicious, Bella Riva is a range of classic Italian grape varieties from stunning Victorian wine regions. Pinot Grigio and Fiano from the King Valley, Sangiovese from Heathcote and the Yarra Valley. A perfect match for traditional Italian feasting and getting together. Bellissima!

BELLA RIVA SANGIOVESE 2024

Vineyard

Fruit is sourced both from premium vineyard plots in Northern Heathcote and our estate vineyards in the Yarra Valley.

Tasting Note

Traditional style – vibrant spicy, floral and earthy. Good varietal typicity of red and black cherry, five spice, plums and juicy acidity.

Suggested Cuisine

Great with chargrilled meats or woodfired pizza. Anything goes with Sangiovese!

Additional Information

Vegan, Vegetarian

Winemaking

Fruit is picked and fermented in closed and open vats for approximately 10 days. Careful extraction of colour and tannin using turnovers and plunging. The wine is then pressed, settled and matured in used large French oak casks for 6 months. Lots of air at all stages of maturation.

Wine Analysis

Alc/Vol: 14.0%, pH: 3.40, TA: 6.04 g/L

Cellaring

Drink now or over the next 5 years.

Winemaker

Kate Webber & Jai Harrop



FOUR GENERATIONS OF WINEMAKING

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debortoli.com.au