



ALESSANDRO RIVETTO

BARBARESCO

DOCG



TOWNSHIP: Alba and Treiso

GRAPE VARIETY: 100% nebbiolo

HARVEST: Manually

WINE MAKING: After the stalk removal and cold pressing for two days, the fermentation takes place at a controlled temperature in stainless steel tanks. The duration of maceration is about 20 days.

REFINEMENT IN WOOD: Aged minimum 26 months, at least 9 of which in wood

CHARACTERISTICS: Ruby red in color, with slight garnet nuances. Intense aromas of ripe cherries with complex notes of mineral, tea leaves, and rose petals. The tannins are rigid and mature, and it has a fresh acidity and round, feminine structure. This Barbaresco demonstrates incredible elegance with its excellent balance and long, persistent finish.

PAIRINGS: Oven-baked or roasted white meats, grilled meat and vegetables, meat stew, wild game, roasts, cheeses

SERVING TEMPERATURE: 18 °C

Open the bottle at least 2 hours before pouring

AZ. AGR. ALESSANDRO RIVETTO

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