



ALESSANDRO RIVETTO



BARBERA D'ALBA

DOC



TOWNSHIP: Alba

GRAPE VARIETY: 100% barbera

HARVEST: Manually

WINE MAKING: After stalk removal, the fermentation takes place at a controlled temperature (about 30°C) in stainless steel tanks. The maceration lasts for about 12 days.

REFINEMENT IN WOOD: In Slavonian oak barrels for about 10 months, then in the bottle for several months.

CHARACTERISTICS: On the nose, intense aromas of mature red fruits dominate, with notes of blackberry and prune; on the palate it is a full-bodied wine. Its color is a lively, full ruby red. Delicate tannins.

PAIRINGS: Richly-flavored dishes, especially first courses with flavorful sauces, both red and white meats, cheeses, and charcuterie.

SERVING TEMPERATURE: 18 °C

AZ. AGR. ALESSANDRO RIVETTO

Fraz. Annunziata Loc. Ciotto, 53/B - LA MORRA (CUNEO)

info@alessandrorivetto.it
www.alessandrorivetto.it