



ALESSANDRO RIVETTO

BAROLO

DOCG



**TOWNSHIP:** Comuni del Barolo

**GRAPE VARIETY:** 100% nebbiolo

**HARVEST:** manually

**WINE MAKING:** Stalk removal and cold maceration for two days, after which the fermentation occurs at a controlled temperature in stainless steel tanks. Maceration lasts for 20 days.

**REFINEMENT IN WOOD:** Aged minimum 38 months, 18 of which in barrels

**CHARACTERISTICS:** It is garnet red with orange reflections, and it has a pleasant, intense, ethereal aroma. On the palate it is austere but velvety, robust and balanced. Overall, it is an elegant wine with soft, sweet tannins.

**PAIRINGS:** Red meat, game, and aged cheeses. Highly recommended for dishes made with truffle.

**SERVING TEMPERATURE:** 18 °C  
Open the bottle at least two hours before pouring

**FORMATS:** 0.75 L, 1.5 L, 0.3 L

**AZ. AGR. ALESSANDRO RIVETTO**

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