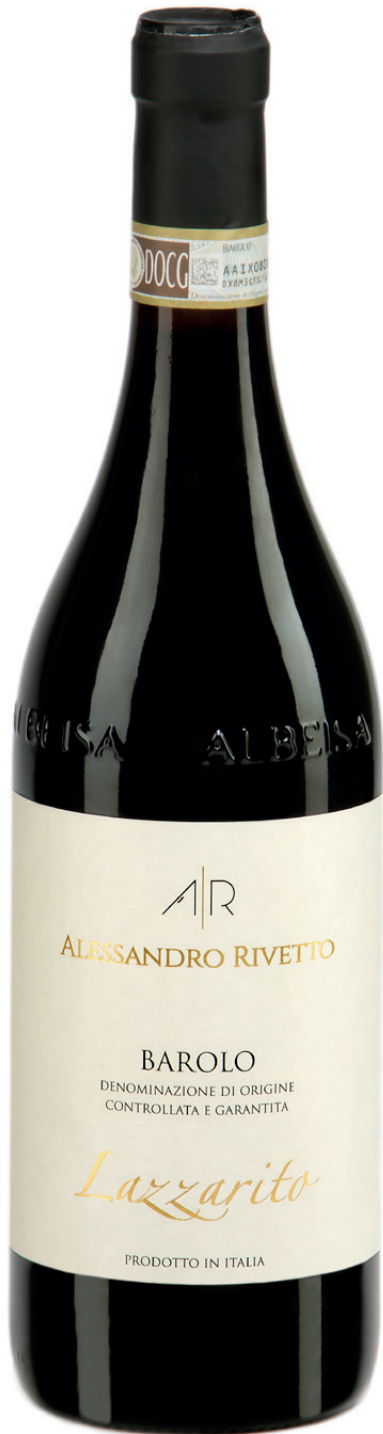




ALESSANDRO RIVETTO

BAROLO LAZZARITO

DOCG



TOWNSHIP: Serralunga d'Alba

GRAPE VARIETY: 100% nebbiolo

HARVEST: Manually

WINE MAKING: Stalk removal and maceration in contact with skins, after which the fermentation takes place under a controlled temperature in stainless steel tanks. The maceration lasts about 30 days.

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

CHARACTERISTICS: It is garnet red in color and has an ethereal aroma that is pleasant and intense, with notes of spices and licorice. It is austere on the palate yet velvety, robust, and balanced. Elegant and powerful, it has sweet, soft tannins and a long finish.

PAIRINGS: Red meat, aged cheeses. Excellent as a meditation wine.

SERVING TEMPERATURE: 18 °C.

Open the bottle at least 2 hours before pouring.

FORMATS: 0.75 L, 1.5 L, 3 L, 5 L

AZ. AGR. ALESSANDRO RIVETTO

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