



ALESSANDRO RIVETTO

# BAROLO DI SERRALUNGA

DOCG



**TOWNSHIP:** Serralunga d'Alba

**GRAPE VARIETY:** 100% nebbiolo

**HARVEST:** Manually

**VINIFICATION:** Destemming and crushing, cold maceration for two days followed by fermentation at controlled temperature in steel vessels. The whole process lasts about 20 days.

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

**CHARACTERISTICS:** Garnet red color and orange tones, ethereal and pleasant scent. Austere yet smooth, strong and balanced. Elegant, with soft and sweet tannins.

**PAIRINGS:** Red meat course, game and hard or matured cheese. Highly recommended with food enriched with truffles.

**SERVING TEMPERATURE:** 18°C after uncorking the bottle at least two hours before serving.

**AZ. AGR. ALESSANDRO RIVETTO**

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

[info@alessandrorivetto.it](mailto:info@alessandrorivetto.it)

[www.alessandrorivetto.it](http://www.alessandrorivetto.it)