



ALESSANDRO RIVETTO

LANGHE NEBBIOLO

DOCG



TOWNSHIP: Sinio

GRAPE VARIETY: 100% Nebbiolo

HARVEST: Manually

WINE MAKING: After the stalk removal, the must and skins are left in cold contact for 30 hours, after which the fermentation is carried out at a controlled temperature in stainless steel tanks. The maceration lasts about 15 days.

REFINEMENT IN WOOD: One year in Slavonian oak barrels
In the bottle for several months

CHARACTERISTICS: It has a brilliant ruby red color that softens as it ages. Its aroma is delicate, fruity, and reminiscent of raspberries and violets. The palate is dry and softens as it ages to become velvety with a long-lasting persistence.

PAIRINGS: It pairs very well with red meat, game, and roasts. Excellent with grilled meat.

SERVING TEMPERATURE: 16 °C

AZ. AGR. ALESSANDRO RIVETTO

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