



ALESSANDRO RIVETTO

LANGHE ROSSO

DOC



VINEYARD:

Mixed

TOWNSHIP: Sinio, Alba

GRAPE VARIETY: nebbiolo, barbera, merlot.

HARVEST: Manually

WINE MAKING: After the destemming and crushing of the grapes, the most is left with peels at cold temperature for about 30 hours then the fermentation is made at controlled temperature in steel vassels. The whole maceration and fermentation process lasts 12 days.

REFINEMENT IN WOOD: In woodern barrels and steel.

Some months in the bottle.

CHARACTERISTICS: Intense ruby red colour losing brightness while ageing. Delicate, fruity nose with hint of raspberry and violet. Dry savour becoming soft, smooth and of good persistence after ageing.

PAIRINGS: Very good with red meat, game, and roasted meat in general. Excellent with grilled meat.

SERVING TEMPERATURE: 16 °C

AZ. AGR. ALESSANDRO RIVETTO

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