



# ALESSANDRO RIVETTO

## ALTA LANGA DOCG

METODO CLASSICO BRUT



**TOWNSHIP:** Comuni dell'Alta Langa

**GRAPE VARIETY:** 85% pinot nero 15% chardonnay

**HARVEST:** Manual

**WINE MAKING:** Direct soft-pressing of the grapes after a short maceration in tank, must fermentation at low temperatures (16°C).

**REFINEMENT IN BOTTLE:** Re-fermentation in bottle for 30 months on yeasts at 15°C in our cellar. No sugar added

**CHARACTERISTICS:** Characteristics straw-yellow color, intense and floral scent that recalls Chardonnay with some flavour of bread.

**PAIRINGS:** starters and great occasions.

**SERVING TEMPERATURE:** 8-10 °C

**AZ. AGR. ALESSANDRO RIVETTO**

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