



ALESSANDRO RIVETTO

BAROLO RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



TOWNSHIP: COMUNI DEL BAROLO

GRAPE VARIETY: 100% nebbiolo

HARVEST: by hand

WINE MAKING: destemming-crushing and cold maceration for 2 days, after which fermentation is temperature-controlled in steel tanks. Maceration lasts about 20 days.

REFINEMENT: 62 months, of which 18 in wood.

CHARACTERISTICS: it is garnet red with orange reflections, and it has a pleasant, intense, ethereal aroma. On the palate it is austere but velvety, robust and balanced. Overall, it is an elegant wine with soft, sweet tannins.

PAIRINGS: red meat, game, and aged cheeses. Highly recommended for dishes made with truffle.

SERVING TEMPERATURE: 18 °C. Open the bottle at least two hours before pouring.

FORMATS: 0,75 L

AZ. AGR. ALESSANDRO RIVETTO

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