



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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