



ALESSANDRO RIVETTO



BARBERA D'ALBA

DOC



TOWNSHIP: Alba

GRAPE VARIETY: 100% barbera

HARVEST: Manually

**WINE MAKING:** After stalk removal, the fermentation takes place at a controlled temperature (about 30°C) in stainless steel tanks. The maceration lasts for about 12 days.

**REFINEMENT IN WOOD:** In Slavonian oak barrels for about 10 months, then in the bottle for several months.

**CHARACTERISTICS:** On the nose, intense aromas of mature red fruits dominate, with notes of blackberry and prune; on the palate it is a full-bodied wine. Its color is a lively, full ruby red. Delicate tannins.

**PAIRINGS:** Richly-flavored dishes, especially first courses with flavorful sauces, both red and white meats, cheeses, and charcuterie.

**SERVING TEMPERATURE:** 18 °C

AZ. AGR. ALESSANDRO RIVETTO

Fraz. Annunziata Loc. Ciotto, 53/B - LA MORRA (CUNEO)

[info@alessandrorivetto.it](mailto:info@alessandrorivetto.it)

[www.alessandrorivetto.it](http://www.alessandrorivetto.it)