



ALESSANDRO RIVETTO

# BARBERA D'ALBA LEONILDE

DOC



**GRAPE VARIETY:** 100% barbera

**HARVEST:** Manually

**WINE MAKING:** After stalk removal, fermentation takes place at a controlled temperature (about 30°C) in stainless steel tanks. The maceration lasts about 25 days.

**REFINEMENT IN WOOD:** In Slavonian oak barrels for about 12 months, then in barrique for 5 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:** Oven-baked or roasted white meat, grilled meat and vegetables, meat stews, roasts, and cheeses

**SERVING TEMPERATURE:** 18 °C

**FORMATS:** 0.75 L, 1.5 L

**AZ. AGR. ALESSANDRO RIVETTO**

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