



ALESSANDRO RIVETTO

BAROLO

DOCG



TOWNSHIP: Comuni del Barolo

GRAPE VARIETY: 100% nebbiolo

HARVEST: manually

WINE MAKING: Stalk removal and cold maceration for two days, after which the fermentation occurs at a controlled temperature in stainless steel tanks. Maceration lasts for 20 days.

REFINEMENT IN WOOD: Aged minimum 38 months, 18 of which in barrels

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, 1.5 L, 0.3 L

AZ. AGR. ALESSANDRO RIVETTO

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