



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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