



ALESSANDRO RIVETTO

BAROLO VIGNA RIONDA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



TOWNSHIP: Serralunga d'Alba

GRAPE VARIETY: 100% nebbiolo

HARVEST: Manually

VINIFICATION: Destemming and crushing, cold maceration for two days followed by fermentation at controlled temperature in steel vessels. The whole process lasts about 20 days.

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

CHARACTERISTICS: Garnet red color and orange tones, ethereal and pleasant scent. Austere yet smooth, strong and balanced. Astringent tannins that are long-lasting over time.

PAIRINGS: Red meat course, game and hard or matured cheese. A meditation wine.

SERVING TEMPERATURE: 18°C after uncorking the bottle at least two hours before serving.

FORMATS: 0.75 L

AZ. AGR. ALESSANDRO RIVETTO

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