



ALESSANDRO RIVETTO

LANGHE NASCETTA ALBORI



VINEYARD:

Grapes selected from various townships

TOWNSHIP: Throughout the Langhe

GRAPE VARIETY: 100% nascetta

HARVEST: Manually

VINIFICATION: Long, controlled fermentation at 15-18°C

AGING: Stainless steel and in the bottle

CHARACTERISTICS: Semi-aromatic variety with a brilliant, straw-yellow color. Delicate bouquet with notes of flowers, salvia, and thyme that enriches during aging in the bottle. Savory with great minerality.

PAIRINGS: Excellent wine for aperitif or as a pairing with appetizers, first dishes, and fish-based dishes, including raw.

SERVING TEMPERATURE: 11-13 °C.

AZ. AGR. ALESSANDRO RIVETTO

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