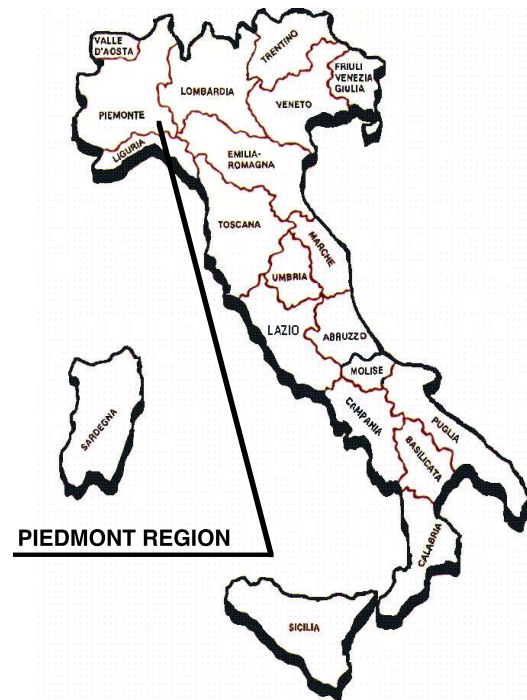
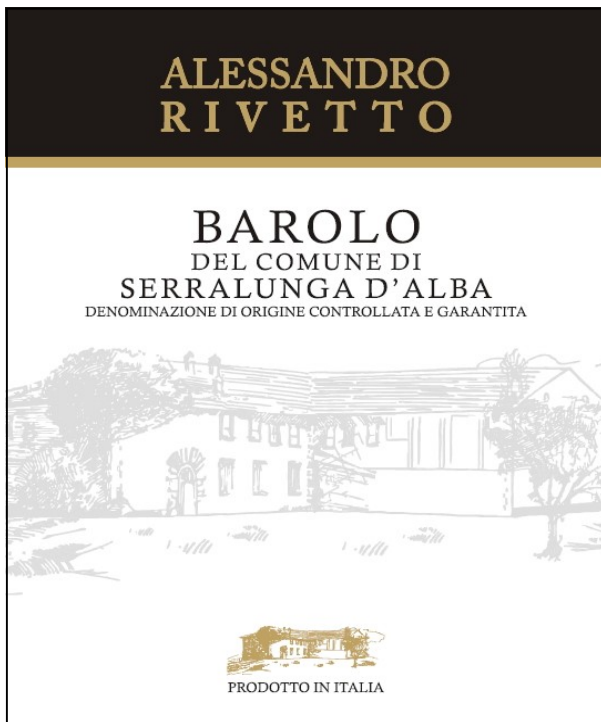




CONEXPORT ITALY



- ESTATE** : ALESSANDRO RIVETTO  
**WINE** : Barolo D.O.C.G. "SERRALUNGA" single vineyard  
**GRAPE** : 100% Nebbiolo (clones: Michet – Lampia – Rosé)  
**REGION** : Piemonte - Langhe district of Serraluga in Alba county  
**CITY** : Serralunga  
**SOIL** : Clay – Limestone - Marn  
**TASTING NOTES** :

**COLOR:** ruby-red with light orange highlights on the edge.

**NOSE:** it displays raspberry, vanilla and tobaccos aromas, with a touch of licorice at the end.

**TASTE:** Firm, ripe, rich and elegant a beautifully harmonious wine that practically melts in your mouth.

**COMMENTS** :

Produced with Nebbiolo grapes exclusively from the world famous "SERRALUNGA" district in Barolo. The vines, trained with the "guyot" method, are an average of 40-50 years old and yield approximately 2 tones per acres. The grapes are hand-harvested generally in October. The grapes are collected in small baskets and immediately taken to the cellar to be de-stemmed and pressed. They are then put into special temperature-controlled vats where they ferment for 10-15 days on the skins, with frequent pump-over to extract coloring elements, tannins and polyphenolic components. After alcoholic fermentation the wine is stored in temperature controlled still vats to help malolactic fermentation.

In spring, the wine is transferred to oak barrels to age for an average of 30 months. After aging, the perfectly mature and clear wine is bottled and stored in temperature-controlled for another year. Totally the wine doesn't leave the cellar before a minimum ageing period of 4-5 years after the harvest.

Perfect with roasted meat, game, dishes with truffle and aged cheeses. Served at 64° F.

IMPORTED BY CONEXPORT Italy & Nicola Biscardo Selection

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