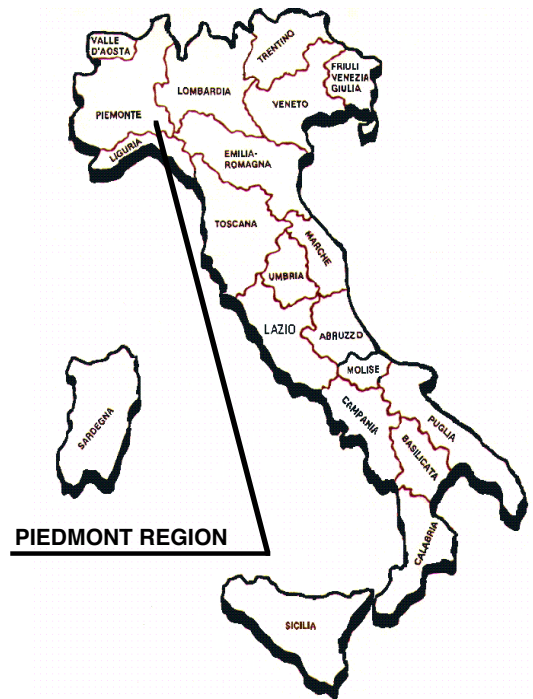
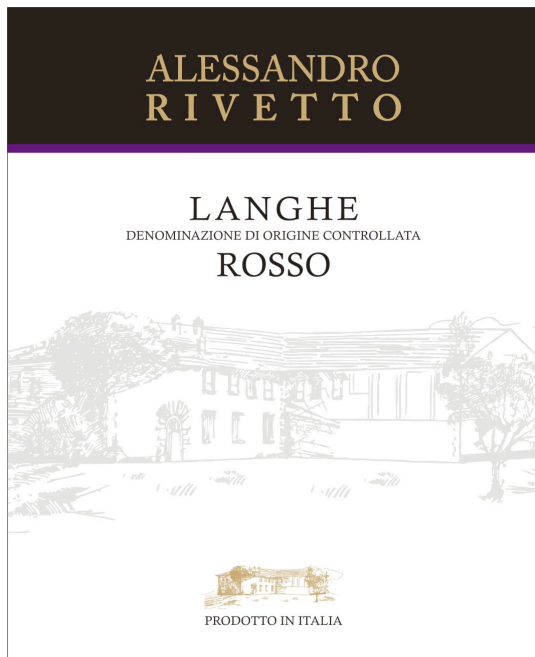




CONEXPORT ITALY



- ESTATE** : ALESSANDRO RIVETTO
- WINE** : Langhe Rosso DOC (Super Piedmont).
- GRAPE** : 70% Nebbiolo –25% Barbera – 5% Merlot
- REGION** : Piemonte
- CITY** : Alba (CN)
- SOIL** : Clay - Limestone
- TASTING NOTES** : **COLOR:** Fine ruby red color, deep and brilliant.  
**NOSE:** full, rich, concentrated nose, elegant and refined, with a lasting hint of ripe fruit and red berries, a touch of citrus, and a pleasant undertone of fine wood and vanilla.  
**TASTE:** combine body and structure with great elegance. The taste of fruit, plus fine, soft tannins, gives this wine exceptional length.

**COMMENTS** : Produced primarily with Nebbiolo and Barbera grapes, combined with a small percentage of Merlot, all coming from Rivetto's Estates in the Alba county. The harvest usually takes place in early October for Barbera, but it stretches to the end of the month for Merlot and Nebbiolo. The grapes are collected in small baskets and immediately taken to the winery to be pressed. They are then placed into special temperature-controlled vats for 12-15 days of maceration, with frequent punching down to extract color elements. After alcoholic fermentation, the wine is put into small oak barrel (barriques) where, after malolactic fermentation, it is aged for at least 6 month. After bottling the wine rest for a minimum of 6 months in the cellar for a total aging of one year before shipping. Excellent with fine meat (chops, T-bone steak) roasts, game and truffle-based dishes. Serve at 65° F.