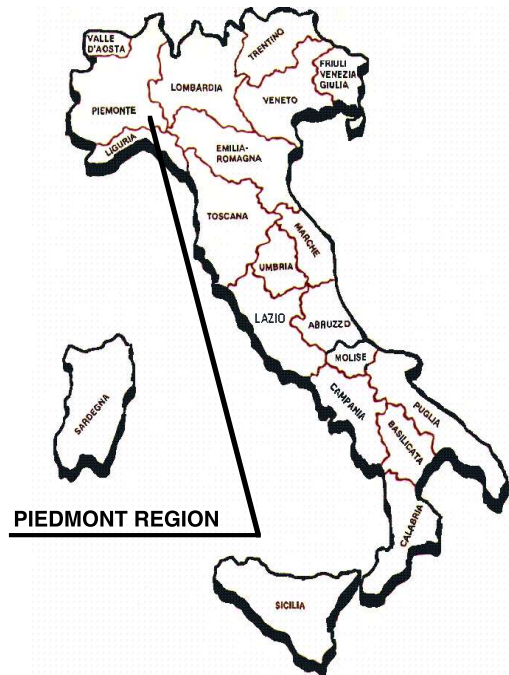


ALESSANDRO
RIVETTO

BARBERA D'ALBA
DENOMINAZIONE DI ORIGINE CONTROLLATA



CONEXPORT ITALY



ESTATE : ALESSANDRO RIVETTO

WINE : Barbera d'Alba doc

GRAPE : 100% Barbera

REGION : Piemonte

CITY : Serralunga d'Alba

SOIL : Clay - Limestone

TASTING NOTES : **COLOR:** Deep ruby red with violet reflections.

NOSE: very rich, intense and delicate.

TASTE: Dry, medium-high bodied and persistent, it shows fresh fruits, nice acidity and a long finish.

COMMENTS : Produced with Barbera grapes from the village of Serralunga d'Alba 70% and San Rocco Senodelvio 30%. The vines, trained with guyot method, are approximately 40 years old and yield an average of 3 tones per acre. The harvest usually takes place the first half of October. The grapes are collected in small baskets and immediately taken to the winery where they are de-stemmed and pressed. Fermentation happens on the skins in special, temperature controlled still vats for 8-10 days with frequent pump-over to extract coloring elements. After the alcoholic fermentation, the wine is stored in temperature-controlled vats to promote malolactic fermentation. In spring the wine is transferred into big-size Slovenian oak barrels to age for an average of 12 months. Then the Barbera is ready for bottling but it spends another 6 to 12 months at the winery after bottling. Excellent with meat dishes in general, risotto and with soft or hard cheeses. Served at 65F°

IMPORTED BY CONEXPORT Italy & Nicola Biscardo Selection

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