



CONEXPORT ITALY

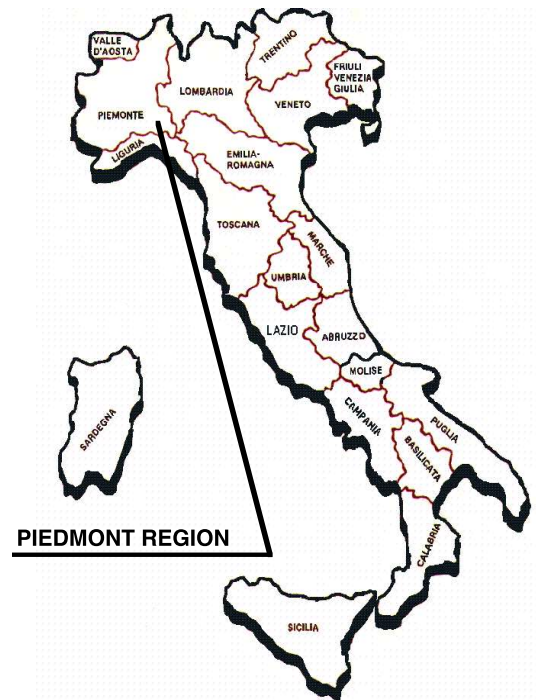
**ALESSANDRO  
RIVETTO**

**BAROLO**

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



PRODOTTO IN ITALIA



- ESTATE** : ALESSANDRO RIVETTO  
**WINE** : Barolo D.O.C.G.  
**GRAPE** : 100% Nebbiolo (Michet – Lampia – Rosé clones)  
**REGION** : Piemonte  
**CITY** : Barolo  
**SOI** : Clay – Limestone - Marn  
**TASTING NOTES** :

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

**NOSE:** refined and intense, it displays dry petals of roses and violets with a touch of dusky spice.

**TASTE:** dry, full-bodied, austere and robust, though velvety and well-balanced.

**COMMENTS** :

Produced with Nebbiolo grapes exclusively from the town of 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 generally harvested in October by hand. The grapes are collected in small baskets and immediately taken to the cellar to be pressed and de-stemmed. They are then put into special temperature-controlled vats where they ferment for 10-15 days in the skins, with frequent pump-over to extract coloring elements. 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 rooms until delivery. The wine doesn't leave the cellar before a minimum period of 6 month after the bottling process. Perfect with roasted meats, game, dishes with truffle and very aged cheeses. Served at 64° F.

IMPORTED BY **CONEXPORT Italy & Nicola Biscardo Selection**  
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