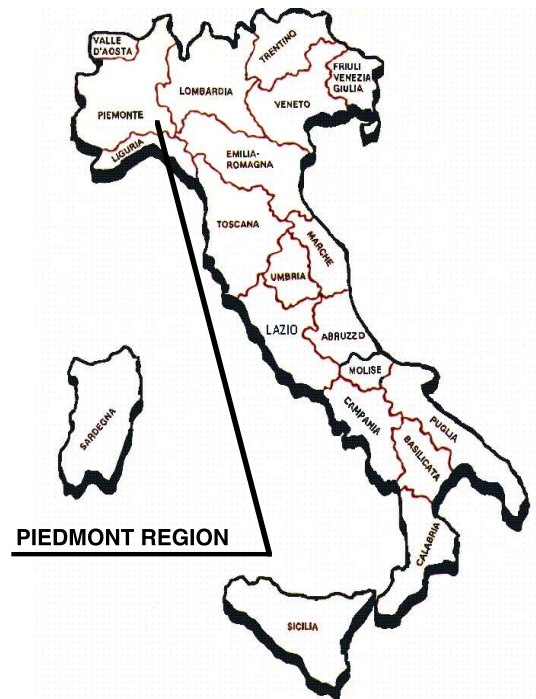
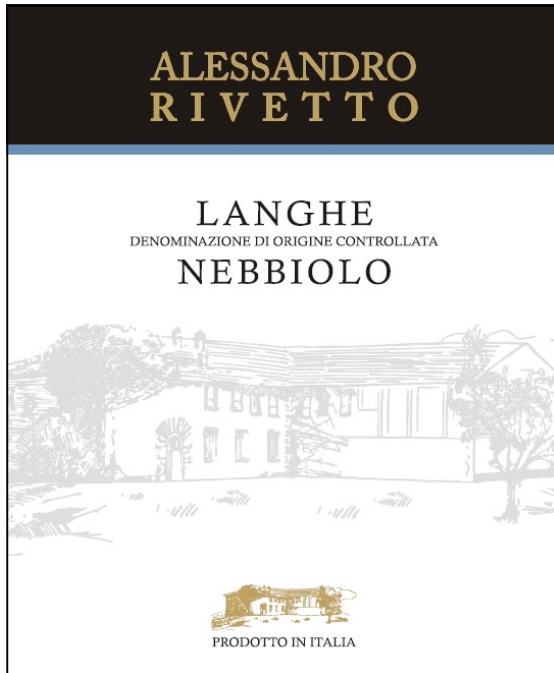




CONEXPORT ITALY



ESTATE : ALESSANDRO RIVETTO

WINE : Nebbiolo Langhe D.O.C.

GRAPE : 100% Nebbiolo

REGION : Piemonte

CITY: Serralunga d'Alba (CN)

SOIL: Clay - Limestone

TASTING NOTES : **COLOR:** Ruby red with light brick red highlights.

NOSE: Intense, persistent and elegant; it reminds dried flowers, raisin and liquorice

TASTE: Fine, rich structure, with good tannins.

COMMENTS : Produced with Nebbiolo grapes from the best position in Serralunga d'Alba (CN). The vines, trained with guyot method, are approximately 30-35 years old and yield an average of 3.74 Tones per acre. The harvest usually takes place in October. The grapes are collected in small baskets and immediately taken to the winery to be pressed and de-stemmed. They are then placed into special temperature-controlled vats for 10 days of maceration, with frequent punching down to extract color elements. In Spring, after the malolactic fermentation, the wine is transferred into oak barrels to age for at least 12 months. After aging the perfectly mature and clear wine is bottled. Then the wine is stored in temperature controlled room until delivery. Perfect with roasted meat, game and aged cheeses. Served at 65°F.

IMPORTED BY CONEXPORT Italy & Nicola Biscardo Selection

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