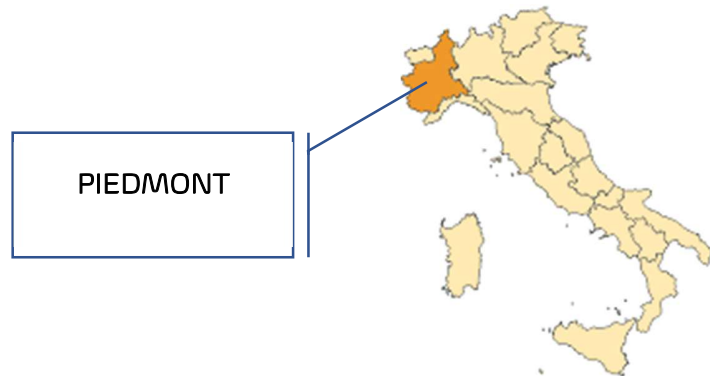




ALESSANDRO RIVETTO

Barbaresco



PIEDMONT

ESTATE:	ALESSANDRO RIVETTO
WINE:	Barbaresco DOCG
GRAPES:	100% Nebbiolo (Michet – Lampia – Rosé clones)
REGION:	Piedmont
CITY:	Treiso
SOIL:	Clay - Limestone
TASTING NOTES:	
COLOR:	Deep garnet-red with orange highlights
NOSE:	It displays rose petals and licorice aromas surrounded by blackberry and characteristics tart notes
TASTE:	Dry, full-bodied, and austere, though velvety and balanced.

COMMENTS:

Produced with Nebbiolo grapes exclusively from the best positions in the zone of Barbaresco. The vines, trained with the “guyot” method, are an average of 30-35 years old and yield approximately 70 quintals per hectare. 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 days in the skins, with frequent repressing 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 18 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.

Served at 64° F. Perfect with roasted meats, game, and hard cheese.