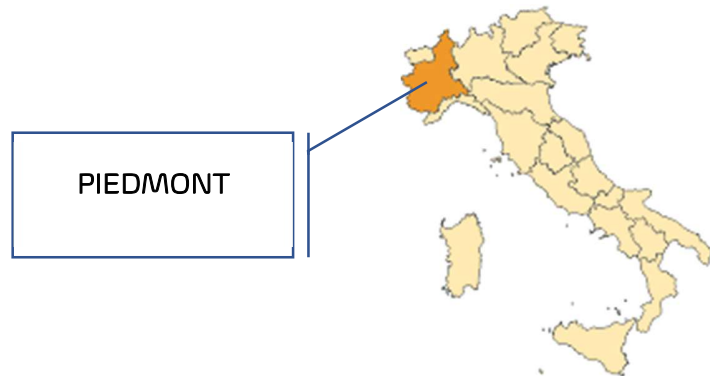




ALESSANDRO RIVETTO  
Langhe Nebbiolo



PIEDMONT

<b>ESTATE:</b>	ALESSANDRO RIVETTO
<b>WINE:</b>	Langhe Nebbiolo DOC
<b>GRAPES:</b>	100% Nebbiolo
<b>REGION:</b>	Piedmont
<b>CITY:</b>	Serralunga d'Alba
<b>SOIL:</b>	Clay - Limestone
<b>TASTING NOTES:</b>	
<b>COLOR:</b>	Ruby red with light brick red highlights
<b>NOSE:</b>	Intense, persistent, and elegant; it reminds dried flowers, raisin and licorice
<b>TASTE:</b>	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 Tons 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. Best served at 65°F.