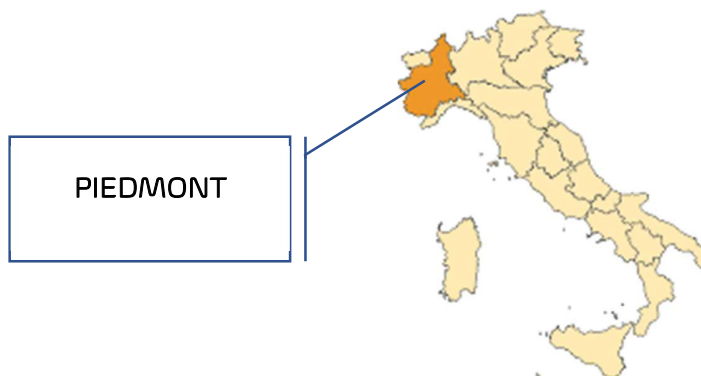




ALESSANDRO RIVETTO
Barolo DOCG Riserva



PIEDMONT

ESTATE:	ALESSANDRO RIVETTO
WINE:	Barolo DOCG Riserva
GRAPES:	100% Nebbiolo (Michet – Lampia – Rosé clones)
REGION:	Piedmont
CITY:	La Morra – Serralunga – Bussia di Monforte
SOIL:	Clay – Limestone – Marn – Sandy (Bussia)
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 from the vineyards of **La Morra and Serralunga (80%)**, while the remaining **20%** grapes come from **Bussia di Monforte**.

The grapes are generally harvested in October by hand; after being collected in small baskets, they are 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 **48** 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 **12** month after the bottling process.

Bussia is the only area inside Barolo with sandy soil. This component enhances this Barolo with elegance and more polished tannins.

Perfect with roasted meats, game, dishes with truffle and very aged cheeses. Served at 64° F.