

RIVETTO RIVETTO SERRALUNGA D'ALBA BAROLO

SERRALUNGA D'ALBA • PIEDMONT • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Enrico Rivetto is a farmer at heart and has slowly and strategically stitched together a lush quilt of an estate atop the Lirano hill near the town of Serralunga in Piedmont. Each element of his domain feeds the others.

Wine Making

Stalk and grape seeds removal, pressing and room temperature maceration for 2 days on average. Total duration of maceration is 20-25 days. Controlled temperature fermentation at 28-30° C. Malolactic completed.

Food Suggestions

Pairs well with beef, pasta, lamb, deer, & venison based dishes.

TASTING NOTES

Intensely fragrant, this stunner has enticing scents of crushed mint, rose a hint of pine forest and a potpourri of spice. Made with organically farmed grapes, it's linear, with knife-like precision that frames pomegranate, red cherry, licorice and tobacco. Tightly-knit, fine-grained tannins and bright acidity keep balanced.

Nebbiolo grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- Sustainable
- Biodynamic
- Organic
- ABV%: 14.5
- Class: Red

REVIEWS

Robert Parker's Wine Advocate | 93

VISIT.RIVETTO.IT/EN/556585B5DCEEBF402B8

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

