

RIVETTO RIVETTO LANGHE NEBBIOLO

LANGHE • PIEDMONT • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Enrico Rivetto can talk to anyone in the world about his wines. A farmer at heart, he has slowly and strategically stitched together a lush quilt of an estate atop the Lirano hill near the town of Serralunga.

Wine Making

Stalk removal and pressing. After 2 days of maceration at cellar temperature, warmed up to 30° C in steel tanks. The duration of maceration is 10-15 days and the malolactic is completed.

Food Suggestions

Pairs well with beef, lamb, deer, venison, and poultry based dishes.

TASTING NOTES

Traditional, Slavonian oak bottle aged and “oak neutral” on the palate to promote Nebbiolo’s fruit and round out young tannins.

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%: 13.5
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

