

RIVETTO RIVETTO NERVO BARBARESCO

BARBARESCO • 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

The grapes have their seeds removed before macerating 20 days with a native yeast spontaneous ferment, aged thereafter for two years in oak and six months in bottle.

Food Suggestions

Pairs well with blood orange, cherry, wild strawberry, tellicherry, prosciutto, beef, pasta, lamb, and venison.

TASTING NOTES

The elegance of Barbaresco with the brawn of a Barolo. This Barbaresco has all the tell-tale roses and dancing nuance in the mid-palate we expect, but in Enrico's hands the fruit has been treated to Barolo's inclination for power and structure.

Nebbiolo grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- Family-Owned
- Sustainable
- Organic
- Sustainable
- ABV%: 14.5
- Class: Red

REVIEWS

Wine Advocate | 93

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

