

RIVETTO

# RIVETTO TERRACOTTA LANGHE NEBBIOLO

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## TECHNICAL DETAILS

### The Estate

Crafted by Azienda Agricola Rivetto, based in Serralunga d'Alba, with vineyards positioned on Lirano Hill, near Sinio. Enrico Rivetto, from the fourth generation, embraces a philosophy of organic/biodynamic farming, biodiversity, and minimal intervention.

### Wine Making

Vines planted at 340–400 meters altitude on calcareous-clayey soils, with exposures to west, south, and east. Grapes are hand-harvested in late September to early October. Fermentation occurs in stainless steel tanks using indigenous yeasts. Maceration spans 10–15 days. The wine is aged in oak barrels—commonly Slavonian oak—before bottling. Some sources note a combination of stainless steel and oak aging. Closure is a screw cap.

### Food Suggestions

Pairs well with risotto with truffle, braised wild mushrooms, and roasted partridge, enhancing its earthy and floral profile.

## TASTING NOTES

Displays a bright ruby-red hue with garnet highlights as it evolves. Aromas evoke raspberries, wild red berries, violet florals, and subtle woody/anise notes, reflecting a refined and expressive bouquet. On the palate, it's elegant and balanced, with a succulent, fresh core framed by fine, supple tannins. The wine is approachable yet carries a notable finesse. The finish is long, refined, and expressive, with lingering notes of wildflowers and berry fruit.

**Nebbiolo grape blend.**

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This Wine



## VINTAGE DESCRIPTION

- Available Size: 750mL (6 pc)
- Biodynamic
- Organic
- Sustainable
- ABV%: 13.5
- Class: Red

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## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

