

Nebbiolo Langhe DOC

Estate: Alessandro Rivetto

Wine: Langhe Nebbiolo DOC

Grape: 100% Nebbiolo

Region: Piemonte

City: Serralunga (Alba)

Soil: 300 mt. asl Facing south-west, with Guyot system

 Alcohol:
 13% Vol.

 Acidity:
 5.5 gr/L.

 Dry Extract:
 28 gr/L.

TASTING NOTES

Color: Ruby red with purple highlights

Nose: Elegant aromas recalling raspberries when it is

young, while after maturing in wood its bouquet

becomes more balanced and refined.

Taste: Soft, balanced with elegant silky tannins and a long finish.

COMMENTS

Produced with Nebbiolo grapes exclusively from the best positions in the zone of Serralunga.

The vines, trained with the "guyot" method, are an average of 30-35 years old and yield approximately 3 tons per acre.

The grapes are generally harvested in October by hand. The grapes are collected in small baskets and 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 days in the skins, with frequent repassing to extract coloring elements. After alcoholic fermentation the wine is stored in temperature

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Safra 2013. Cantu Day Curitiba, 25/05/2017.

Winery Alessandro Rivetto

Piemonte

