

Rivetto

Langhe Nebbiolo DOC





Yeasts: Indigenous

Fermentation vessel: steel tank

Length of Aging: 12 months

Aging: 30-hl Slavonian/Hungarian/Swiss oak barrels?

Closure: screwcap

Grape varieties: 97% Nebbiolo 3% Barbera

Altitude: 340-400m ASL

Exposure: West, South, East

Soil: Calcareous clayey



