

Rivetto

*Vigna Lirano Nascetta Langhe DOC*



Location: Sinio

Yeasts: Indigenous

Maceration time: 72 hours in cold maceration

Fermentation vessel: steel tank with a small part of the wine vinified in terracotta vessels with a longer maceration period

Length of Aging: 18 months

Aging: partly in concrete tanks

Closure: screwcap

Grape varieties : Nascetta

Altitude : 400m ASL

Exposure : North

Soil : Sandy-calcareous, low in nitrogen

Press Notes

Wine Enthusiast

2021

92 points

