

Rivetto

*Zio Nando Barbera d'Alba DOC*



Location: Sinio

Yeasts: Indigenous

Maceration time: 15 days

Fermentation vessel: steel tank

Length of Aging: 18 months

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

Closure: natural cork

Grape varieties : Barbera

Altitude : 365m ASL

Exposure : West

Soil : Sandy-calcareous, low in nitrogen but rich in magnesium.

Alcohol : 14.5%

Press Notes

James Suckling

2017

92 points

Wine Enthusiast

2020

91 points

