

Rivetto

*Nebbiolo d'Alba DOC Vigna Lirano*



Location: Sinio

Yeasts: Indigenous

Maceration time: 15/18 days

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

Press Notes

James Suckling

2019

91 points

Wine Enthusiast

2021

96 points

