

Rivetto

*Barbaresco Marcarini DOCG*



The organic grapes used to make this wine are purchased from a trusted grower and are grown on Lirano hill, right on the edge of Barolo.

Yeasts: Indigenous

Maceration time: 18/22 days in terracotta vessels.

Fermentation vessel: steel tank

Length of Aging: 24 months

Closure: natural cork

Grape varieties : Nebbiolo

Soil : Calcareous clay



Press Notes

The Wine Advocate

2019 90 points

Wine Spectator

2018 92 points

James Suckling

2016 92 points

2015 93 points

Wine Enthusiast

2017 93 points

2016 95 points

