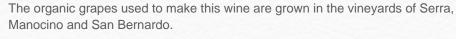


Rivetto

Barolo del Comune di Serralunga d'Alba DOCG





Yeasts: Indigenous

Maceration time: 20/25 days in terracotta vessels.

Fermentation vessel: steel tank

Length of Aging: 30 months

Aging: 30 hl or 60 hl Slavonian/Hungarian/Swiss oak barrels

Closure: natural cork

Grape varieties: Nebbiolo

Altitude: 320m - 420m ASL

Exposure: East, South-East, North-East

Soil: Serravallian origin, calcareous and clayey. Soil with sub-alkaline reaction, with presence of

magnesium, calcium and iron.

Press Notes

The Wine Advocate

2019 93 points

James Suckling

2018 92 points

Wine Enthusiast

2018, 2017 95 points



