

Rivetto

Barolo del Comune di Serralunga d'Alba DOCG



The organic grapes used to make this wine are grown in the vineyards of Serra, Manocino and San Bernardo.

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

Robert Parker Wine Advocate

2019 93 points

Wine Spectator

2020 90 points

James Suckling

2018 92 points

Wine Enthusiast

2018, 2017 95 points

