

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

The Wine Advocate

2019 93 points

James Suckling

2018 92 points

Wine Enthusiast

2018, 2017 95 points

