Banville
Wine Merchants

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.

Biodynamic

Press Notes

Robert Parker Wine Advocate

2019 — 93 points

Wine Spectator

2020 — 90 points

James Suckling

2021 — 94 points
2018 — 92 points

Wine Enthusiast

2018 — 95 points