

Rivetto

Langhe Nebbiolo DOC

Location: Sinio
Yeasts: Indigenous
Fermentation vessel: steel tank
Length of Aging: 12 months
Aging: 30-hl
Slavonian/Hungarian/Swiss oak
barrels?
Closure: screwcap



Grape varieties 97% Nebbiolo 3% Barbera

Altitude 340-400m ASL

Soil Calcareous clayey

Banville
Wine Merchants

www.banvillewine.com

Rivetto

Langhe Nebbiolo DOC

Location: Sinio
Yeasts: Indigenous
Fermentation vessel: steel tank
Length of Aging: 12 months
Aging: 30-hl
Slavonian/Hungarian/Swiss oak
barrels?
Closure: screwcap



Grape varieties 97% Nebbiolo 3% Barbera

Altitude 340-400m ASL

Soil Calcareous clayey

Banville
Wine Merchants

www.banvillewine.com

Rivetto

Langhe Nebbiolo DOC

Location: Sinio
Yeasts: Indigenous
Fermentation vessel: steel tank
Length of Aging: 12 months
Aging: 30-hl
Slavonian/Hungarian/Swiss oak
barrels?
Closure: screwcap



Grape varieties 97% Nebbiolo 3% Barbera

Altitude 340-400m ASL

Soil Calcareous clayey

Banville
Wine Merchants

www.banvillewine.com

Rivetto

Langhe Nebbiolo DOC

Location: Sinio
Yeasts: Indigenous
Fermentation vessel: steel tank
Length of Aging: 12 months
Aging: 30-hl
Slavonian/Hungarian/Swiss oak
barrels?
Closure: screwcap



Grape varieties 97% Nebbiolo 3% Barbera

Altitude 340-400m ASL

Soil Calcareous clayey

Banville
Wine Merchants

www.banvillewine.com