

Rivetto

Vigna Lirano Nascetta Langhe DOC

Location: Sinio
Yeasts: Indigenous
Maceration time: 72 hours in cold maceration
Fermentation vessel: steel tank with a small part of the wine vinified in terracotta vessels with a longer maceration period
Length of Aging: 18 months
Aging: partly in concrete tanks
Closure: screwcap

Grape varieties Nascetta

Altitude 400m ASL

Soil Sandy-calcareous, low in nitrogen



Banville
Wine Merchants

www.banvillewine.com

Rivetto

Vigna Lirano Nascetta Langhe DOC

Location: Sinio
Yeasts: Indigenous
Maceration time: 72 hours in cold maceration
Fermentation vessel: steel tank with a small part of the wine vinified in terracotta vessels with a longer maceration period
Length of Aging: 18 months
Aging: partly in concrete tanks
Closure: screwcap

Grape varieties Nascetta

Altitude 400m ASL

Soil Sandy-calcareous, low in nitrogen



Banville
Wine Merchants

www.banvillewine.com

Rivetto

Vigna Lirano Nascetta Langhe DOC

Location: Sinio
Yeasts: Indigenous
Maceration time: 72 hours in cold maceration
Fermentation vessel: steel tank with a small part of the wine vinified in terracotta vessels with a longer maceration period
Length of Aging: 18 months
Aging: partly in concrete tanks
Closure: screwcap

Grape varieties Nascetta

Altitude 400m ASL

Soil Sandy-calcareous, low in nitrogen



Banville
Wine Merchants

www.banvillewine.com

Rivetto

Vigna Lirano Nascetta Langhe DOC

Location: Sinio
Yeasts: Indigenous
Maceration time: 72 hours in cold maceration
Fermentation vessel: steel tank with a small part of the wine vinified in terracotta vessels with a longer maceration period
Length of Aging: 18 months
Aging: partly in concrete tanks
Closure: screwcap

Grape varieties Nascetta

Altitude 400m ASL

Soil Sandy-calcareous, low in nitrogen



Banville
Wine Merchants

www.banvillewine.com