

Rivetto

Zio Nando Barbera d'Alba DOC

Location: Sinio
Yeasts: Indigenous
Maceration time: 15 days
Fermentation vessel: steel tank
Length of Aging: 18 months
Aging: 30-hl
Slavonian/Hungarian/Swiss oak
barrels?
Closure: natural cork



INDICATO AL ORDINE DALLA SPESA SGROLA RIVETTO DAL 1992 SGROLA D'ALBA - ITALIA

Grape varieties Barbera

Altitude 365m ASL

Soil Sandy-calcareous, low in nitrogen but rich in magnesium.

Alcohol 14.5%

Banville
Wine Merchants

www.banvillewine.com

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