

## Rivetto

### *Nebbiolo d'Alba DOC Vigna Lirano*

Location: Sinio  
Yeasts: Indigenous  
Maceration time: 15/18 days  
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](http://www.banvillewine.com)

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