

Rivetto

## *Barbaresco Marcarini DOCG*

The organic grapes used to make this wine are purchased from a trusted grower and are grown on Lirano hill, right on the edge of Barolo.

Yeasts: Indigenous

Maceration time: 18/22 days in terracotta vessels.

Fermentation vessel: steel tank

Length of Aging: 24 months

Closure: natural cork



**Grape varieties** Nebbiolo

**Soil** Calcareous clay

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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