

## Rivetto

### *Barolo del Comune di Serralunga d'Alba DOCG*

The organic grapes used to make this wine are grown in the vineyards of Serra, Manocino and San Bernardo.  
Yeasts: Indigenous  
Maceration time: 20/25 days in terracotta vessels.  
Fermentation vessel: steel tank  
Length of Aging: 30 months  
Aging: 30 hl or 60 hl  
Slavonian/Hungarian/Swiss oak barrels  
Closure: natural cork



**Grape varieties** Nebbiolo

**Altitude** 320m - 420m ASL

**Soil** Serravallian origin, calcareous and clayey. Soil with sub-alkaline reaction, with presence of magnesium, calcium and iron.

**Banville**  
Wine Merchants

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

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