

## Barbera d'Alba d.o.c.

### Mara

Dedicated to the youngest daughter in the Rivetti household, this Barbera presents the variety's youthful spontaneous, easy-drinking properties in a very special way. The decision to only use steel gives it a flavoursome taste hinting at red currants and railway cherries. Smooth, but very noticeable tannins. Very good finish.

It goes well with meat cooked in various ways, but should not be overlooked as an aperitif or for serving with pasta dishes. It also makes a great match for some seafood dishes, such as macaroni served with mussels, rounded off by a dusting of pecorino cheese.

DESIGNATION: Barbera d'Alba d.o.c.  
 GRAPE-VARIETY: 100% Barbera  
 VINEYARDS: village of Neive – Rivetti – Bricco di Neive  
 FACING: east-south-west  
 SOIL: clayey  
 VINE-TRAINING SYSTEM: Guyot  
 YIELD: 60 hl./hectare  
 FERMENTATION: in steel for 8 days at a controlled temperature, with traditional pumping of the must over the cap.  
 AGEING: matured for 10 months in steel, followed by 2 months in the bottle.  
 APPEARANCE: deep ruby red with purple highlights.  
 NOSE: intense ripe red fruit, cherries and berries.  
 TASTE: a highly drinkable wine showing depth and balance on the mouth.  
 PAIRINGS: great for serving throughout a meal, and a perfect match for pasta, cheeses and cased meats.

ALC. BY VOL: 13.5%

SERVING TEMPERATURE: 16-18°C.



Azienda Agricola Dante Rivetti