

Langhe d.o.c. Nebbiolo

Only Nebbiolo grapes grown on the Bricco di Neive hill are used in making this wine. It matures for 12 months in 30-hl Slavonian oak casks, with the precise aim of preserving an aromatic core that shows on the nose in sensations of plum, dark berries and sweet spices. Mouth filling, fruity and tight.

Elegant tannins. For those who love tradition, it goes well with Langa dishes such as thinly-cut tajarin pasta with a rabbit sauce. For the more adventurous it makes a good pairing with scorpion fish poached in a flavourful broth. More cosmopolitan gourmets will find it makes a perfect match for many Mexican dishes.

DESIGNATION: Langhe d.o.c. Nebbiolo
 GRAPE-VARIETY: 100% Nebbiolo
 VINEYARDS: village of Neive – Rivetti
 FACING: east-south-west
 SOIL: sandy – calcareous
 VINE-TRAINING SYSTEM: Guyot
 YIELD: 55 hl./hectare
 FERMENTATION: in steel for 8-10 days at a controlled temperature, with traditional pumping of the must over the cap.
 AGEING: 12 months in casks of Slavonian oak holding 30 hl.
 APPEARANCE: ruby red with garnet highlights.
 NOSE: intense and varietal.
 TASTE: soft and mouth-filling, very long.
 PAIRINGS: a great wine for serving throughout a meal, and perfect with white meat and cheeses.

ALC. BY VOL: 13.5%
 SERVING TEMPERATURE: 16-18°C.



Azienda Agricola Dante Rivetti