Rivetto

COUNTRY
Italy

REGION
Langhe

APPELLATION
Nebbiolo d'Alba DOC

Nebbiolo d'Alba Vigna Lirano 2022

Made with Organic Grapes

VARIETALS
Nebbiolo

VINEYARD PHILOSOPHY
Biodynamic

VINEYARD NAME
Vigna Lirano

ASPECT	ALTITUDE	TERRAIN	SOIL TYPE	CULTIVATION
West	400 meters	Rolling hills	Clay with marl layers	Guyot

CLIMATE
In September, the warm days and cool nights created optimal conditions for Nebbiolo, supporting the full development of flavor, aroma, and structure.

HARVEST PERIOD
Grapes were hand-harvested in September.

VINIFICATION
Macerated and fermented in terracotta jars using indigenous yeasts, then aged in the same terracotta jars for 7 months.

AGING
At least 3 to 6 months in bottle prior to release.

LONGEVITY
5 - 10 years

OF BOTTLES PRODUCED
4,000

FIRST VINTAGE PRODUCED
2014

ANALYTICAL DATA

ABV
14.5% Alc./Vol.

TASTING & PAIRINGS
Appearance: Bright.
Nose: Pronounced herbaceous character
Palate: Complex and intriguing tannins.
Pairings: Meat dishes, game, brasato, ravioli del plin, and tajarin, especially with truffle.
Serving Temperature: 60-62°F

James Suckling
90PTS

AVAILABLE FORMATS
750 ml

volio

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