Rivetto

COUNTRY
Italy

REGION
Langhe

APPELLATION
Barbaresco DOCG

Barbaresco Nervo 2021

VARIETALS
Nebbiolo

VINEYARD PHILOSOPHY
Traditional

VINEYARD NAME
Nervo

ASPECT	ALTITUDE	TERRAIN	SOIL TYPE	CULTIVATION
East	320 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 October.

VINIFICATION
Macerated and fermented in stein and stainless steel using indigenous yeasts, then aged in Slavonian oak casks.

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

LONGEVITY
10 - 30 years

OF BOTTLES PRODUCED
8,000

FIRST VINTAGE PRODUCED
2021

ANALYTICAL DATA

ABV
14.5% Alc./Vol.

TASTING & PAIRINGS
Appearance: Bright ruby red with orange highlights.
Nose: Clean and clear, with delicate floral notes.
Palate: Well-structured and elegant, with pronounced tannins typical of the Nervo area.
Pairings: Meat dishes, game, brasato, ravioli del plin, and tajarin, especially with truffle.
Serving Temperature: 60-62°F

James Suckling
92PTS

Wine Enthusiast
91PTS

AVAILABLE FORMATS
750 ml

volio

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