

Rivetto

COUNTRY

Italy

REGION

Langhe

APPELLATION

Barbera d'Alba DOC



Barbera d'Alba Zio Nando 2021



Made with Organic Grapes

VARIETALS

Barbera

VINEYARD PHILOSOPHY

Biodynamic

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

CLIMATE

The hot summer was ideal for Barbera, which thrives in abundant sunshine and develops rich flavors under such conditions.

HARVEST PERIOD

Grapes were hand-harvested in September.

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

5 years

OF BOTTLES PRODUCED

20,000

FIRST VINTAGE PRODUCED

1947

ANALYTICAL DATA

ABV
14.5% Alc./Vol.

TASTING & PAIRINGS

Appearance: A deep, intense color.

Nose: Powerful, fruit-forward aromas.

Palate: Refined, with a silky, harmonious texture.

Pairings: Salami, pasta with ragu, aged cheeses, grilled meats, and BBQ.

Serving Temperature: 60-62°F



AVAILABLE FORMATS

750 ml