

# 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



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