Rivetto

COUNTRY
Italy

REGION
Langhe

APPELLATION
Vino Spumante di Qualità

Kaskal Nebbiolo Spumante

VARIETALS
Nebbiolo

VINEYARD PHILOSOPHY
Biodynamic

ALTITUDE	TERRAIN	SOIL TYPE	CULTIVATION
380 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 early September.

VINIFICATION
Soft pressing with indigenous yeasts, aged 60 months on the lees, finished as pas dosé.

AGING
Degorged one year prior to release.

OF BOTTLES PRODUCED
1,500

FIRST VINTAGE PRODUCED
2010

ANALYTICAL DATA

ABV
12.5% Alc./Vol.

TASTING & PAIRINGS
Appearance: Yellow with bronze highlights, fine perlage.
Nose: Complex, with notes of bread, honey, fig, and spice.
Palate: Sapid and structured, with balanced acidity, mineral notes, and a progression from tannins to a full, salty finish.
Pairings: Fish, oysters, and white meats.
Serving Temperature: 45°F

AVAILABLE FORMATS
750 ml