

Rivetto

COUNTRY

Italy

REGION

Langhe

APPELLATION

Langhe DOC



Langhe Nascetta Vigna Lirano 2021



Made with Organic Grapes

VARIETALS

Nascetta

VINEYARD PHILOSOPHY

Biodynamic

VINEYARD NAME

Vigna Lirano

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

CLIMATE

Despite late frosts, summer storms, and drought, average yields and excellent vine health led to grapes of remarkable quality.

HARVEST PERIOD

Grapes were hand-harvested in September.

VINIFICATION

Macerated and fermented in stein and stainless steel using indigenous yeasts, aged in cement casks, and blended with a small portion matured in terracotta jars.

AGING

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

LONGEVITY

5 - 10 years

OF BOTTLES PRODUCED

7,000

FIRST VINTAGE PRODUCED

2009

ANALYTICAL DATA

ABV
13.5% Alc./Vol.

TASTING & PAIRINGS

Appearance: Golden yellow.

Nose: Fruity and sweet, with floral notes and hints of honey.

Palate: Mineral and complex.

Pairings: Fish, oysters, and white meats.

Serving Temperature: 53°F



James Suckling

92PTS

Wine Enthusiast

92PTS