Rivetto

COUNTRY
Italy

REGION
Langhe

APPELLATION
Langhe DOC

Langhe Nascetta Vigna Lirano 2022

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

Wine Enthusiast
93PTS

AVAILABLE FORMATS
750 ml

volio

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