Rivetto

COUNTRY
Italy

REGION
Langhe

APPELLATION
Langhe Nebbiolo DOC

Langhe Nebbiolo 2023

Made with Organic Grapes

VARIETALS
Nebbiolo

VINEYARD PHILOSOPHY
Biodynamic

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
2 ha	East	400 meters	Rolling hills	Clay with marl layers

YIELD	DENSITY	CULTIVATION	VINE AGE
8,000 kg per hectare	3,000 vines per hectare	Guyot	40 years

CLIMATE
Continental climate with mild winters, rainy springs, warm summers with occasional heat spikes, and autumn temperature swings; east exposure and altitude help moderate extremes.

HARVEST PERIOD
Hand-harvested, end of September.

VINIFICATION
Maceration in stainless steel tanks, followed by fermentation in temperature-controlled systems using indigenous yeasts.

AGING
Aged 1 year in large European oak barrels, then a minimum of 6 months in bottle before release.

LONGEVITY
5 years

OF BOTTLES PRODUCED
30,000

FIRST VINTAGE PRODUCED
1954

ANALYTICAL DATA

ABV
14% Alc./Vol.

TASTING & PAIRINGS
Appearance: Ruby red with orange.
Nose: Shy at first, then vibrant with fruity character.
Palate: Shy at first, then vibrant with fruity character. Extremely pleasing and approachable, with smooth Nebbiolo tannins and a warm, enveloping flavor.
Pairings: Vitello tonnato, white meats, and pasta dishes.
Serving Temperature: 60-64°F

AVAILABLE FORMATS
750 ml

volio

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