



“Rivere” Langhe D.O.C. Nebbiolo

Vineyard

Sandy limestone with a slope of 30%

Grape Variety

100% Nebbiolo

Production

Crushing with destemming, maceration for 10/12 days, alcoholic fermentation in stainless steel tanks. Aging for 12 months in stainless steel barrels and 3 months in the bottle

Characteristics

It has a medium-intensity ruby red color with a fine aroma, notes of wild strawberries, and violets typical of the Nebbiolo grape. Its taste is persistent with good body, finesse, elegance, and excellent drinkability

Pairings

Ideal with meat-based first and second courses, stews, and fresh cheeses from the Piedmont valleys

