

Massimo Rivetti

Barbaresco 2018

Piedmont, Italy



VARIETAL 100% Nebbiolo

ALTITUDE 350m above sea level

AVERAGE VINE AGE 25 years

SOIL Mixed chalky clay

AGEING 18 months in Slavonian oak barrels

ALCOHOL 14%

MORE INFORMATION

Located in the municipality of Neive is the center of the winery, owned by Rivetti family since 1947. It was always devoted to wine production. The wine cellar is in the center with twelve hectares of vineyards around. It's one of the oldest structures in the area (already mentioned in the military maps at the end of 1800). All the Massimo Rivetti wines are certified organic. No herbicides or pesticides are used. They provide 20+ different varieties of herbs in the vineyard to help the plants avoid stress and act as a natural fertilizer. In the cellar, natural fermentation occurs with indigenous yeasts. Minimal sulfur is used.

This traditional style of Barbaresco follows the Piedmontese philosophy of aging in large barrels of Slavonian oak where it rests for eighteen months developing a soft tannin and elegant body.

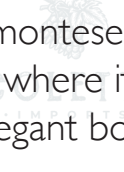
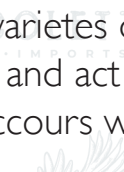
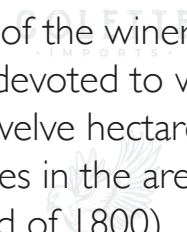
PRESS

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