

Massimo Rivetti

'Avene' Nebbiolo 2020

Langhe, Italy



VARIETAL 100% Nebbiolo

ALTITUDE 500m above sea level

AVERAGE VINE AGE 20 years

SOIL Limestone mixed

AGEING 12 months in Slavonian oak barrels

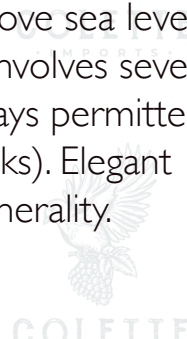
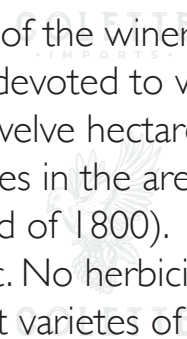
ALCOHOL 13.5%

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.

Made with 100% Nebbiolo grapes from one of the highest vineyards in the area at more than 500 meters above sea level. Heroic vineyard with over 30% of the slope that involves several manual operations since mechanization is not always permitted. Aged for one year in Slavonian oak (2500-litre casks). Elegant Nebbiolo with non-complex tannins and good minerality.

www.rivettimassimo.it



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