

Massimo Rivetti

Pinot Nero 2018

Langhe, Italy



VARIETAL 100% Pinot Noir

ALTITUDE 500m above sea level

AVERAGE VINE AGE 15 years

SOIL Mixed chalky clay

AGEING 12 months in Austrian oak barrels

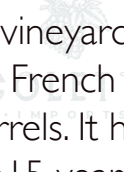
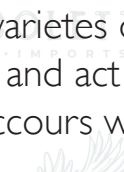
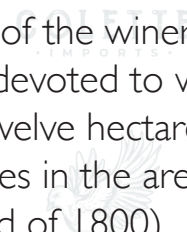
ALCOHOL 13%

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% Pinot Noir grapes from the family vineyards in Mango at 500 m above sea level. It's fermented in French oak barrels "tino" and aged for a year in Austrian oak barrels. It has a structure that gives it a greater vitality for more than 15 years.

www.rivettimassimo.it



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