

Massimo Rivetti

'Froi' Barbera d'Alba 2019

Piedmont, Italy



VARIETAL 100% Barbera

ALTITUDE 380m above sea level

AVERAGE VINE AGE 30-40 years

SOIL Mixed chalky clay

AGEING 8 months in a combination of stainless steel and cement

ALCOHOL 14%

MORE INFORMATION

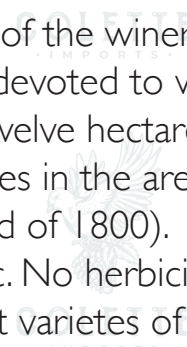
Located in the municipality of Neive is the center of the winery, owned by Rivetti family since 1947. It was always devoted to wine production. The wine cellar is in the center with twelve hectares of vineyards around. It's one of the oldest structures in the area (already mentioned in the military maps 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 Barbera takes the name of the family house in Froi, being a selection of specific vineyards around the farm. Traditional style which provides the aging in stainless steel tanks and cement. Easy wine, very fresh and fragrant.

PRESS

Decanter 91 Points

www.rivettimassimo.it



COLETTE IMPORTS
sales@coletteimports.com
coletteimports.com



@coletteimports