

Langhe Nebbiolo “Bricco Capre”

DENOMINAZIONE DI ORIGINE CONTROLLATA

DESIGNATION: Langhe D.O.C. Nebbiolo

GRAPES: 100% Nebbiolo

VINEYARD LOCATION: Comune di Alba

VINE PLANTING: 2009 - 2010

VINE TRAINING SYSTEM: Counter-espalier Guyot

VINEYARD EXPOSURE: South-West

SOIL COMPOSITION: Medium texture, calcareous and clayey

VINEYARD ALTITUDE: 300 mt. a. s. l.

HARVEST: Hand collection in mid October

VINIFICATION: Fermentation in stainless steel tanks at 26°C (79°F), 7-8 days of skin contact time, frequent pumping, totally carried out malo-lactic.

AGING: 6 to 8 months in stainless steel casks and 6 months in bottles.

FIRST VINTAGE PRODUCED: 2019

SIZES: L. 0,750; L. 1,500;



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Bricco Capre
44°41'10.8"N 8°03'05.4"E

