



Giuliana

LANGHE DOC NEBBIOLO

Production area: Mango

Grapes: Nebbiolo 100%

Exposure: south

Altitude: 500 m above sea level

Type of soil: limestone mixed

Average age of the vines: 20 years

Yield per hectare: 8000 kg

Harvest: early October

Fermentation tank: stainless steel at controlled temperature

Fermentation temperature: 26°C / 79°F

Duration of the fermentation: 12-15 days with frequent pumping over

Tank of aging: 25 hL Slavonian oak barrels

Duration of Aging: 12 months in wood and 6 in bottles

Serving temperature: 16°C / 61°F

Tasting glass: large tulip

Storage: horizontal bottles

Life: 10 years



azienda agricola

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