



F A M I L Y F A R M

BARBERA D'ALBA DOC FROI



Production area: Neive

Grapes: Barbera 100%

Field: 5 ha / 12,3 ac

Exposure: south-west

Altitude: 380 m above sea level

Type of soil: mixed chalky clay

Average age of the vines: 30-40 years

Yield per hectare: 8 000 kg

Harvest: last week of September

Fermentation tank: stainless steel at temperature controlled

Fermentation temperature: 24° C / 75°F

Duration of the fermentation: 10-12 days with frequent pumping over

Tank of aging: stainless steel at temperature controlled

Duration of Aging: 8 months in steel and 4 in bottle

Serving temperature: 16°C / 61°F

Tasting glass: large tulip

Storage: horizontal bottles

Life: 10 years



azienda agricola

RIVETTI MASSIMO

Via Rivetti, 22 - 12052 Neive (CN) Italy P.IVA 02810060042

Tel e Fax +39 0173 67505 - massimo@rivettimassimo.it - www.rivettimassimo.it