



F A M I L Y F A R M

BARBARESCO DOCG FROI



Production area: Neive

Grapes: Nebbiolo 100%

Field: 1,9 ha / 4,7 ac

Exposure: south-west

Altitude: 380 s.l.m

Type of soil: mixed chalky clay

Average age of the vines: 20-35 years

Yield per hectare: 6800 kg

Harvest: first week of October

Fermentation tank: tronco conic barrels of French oak at temperature controlled

Fermentation temperature: 28°C / 82°F

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

Skin contact: 30-50 days depending on the vintages

Tank of aging: 25 hL barrel of Slavonian oak

Duration of Aging: 20 months in oak and minimum 6 in bottle

Serving temperature: 16°C / 61°F

Tasting glass: large tulip

Storage: horizontal bottles

Life: 10/15 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