



F A M I L Y F A R M

LANGHE DOC PINOT NERO



Production area: Mango

Grapes: Pinot Noir 100%

Field: 0,5 ha / 1,2 ac

Exposure: south-west

Altitude: 500 m above sea level

Type of soil: mixed chalky clay

Average age of the vines: 15 years

Yield per hectare: 6000 kg

Harvest: mid September

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

Fermentation temperature: 26°C / 79°F

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

Skin contact: 50-60 days depending on the vintage

Tank of aging: 25hL Austrian oak barrels

Durata dell'affinamento: 12 months in oak and 12 in bottle minimum

Serving temperature: 16°C / 61°F

Tasting glass: large tulip

Storage: horizontal bottles

Life: 15/20 years



azienda agricola
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