Pin, silky and elegant, complex Nebbiolo and fruity plum and cherry Barbera ...

### Denomination:
- **Monferrato Rosso DOC**
- **Vintage:** 2006
- **Specialties:** named in honor of Giuseppe Rivetti, father of Giorgio
- **Grape variety:** 65% Nebbiolo, 35% Barbera d’Asti Superiore Bionzo
- **Alcohol content:** 14% by vol.
- **Average production:** 40,000 bottles (12% of entire wine production)
- **Average yield per ha:** 2,500 bottles
- **First vintage:** 1989

### Vineyard:
- **Name/location:** Castagno, Neive, Barbaresco

### Wine making process:
- **Time of harvest:**
  - Barbera is harvested middle to end of September, Nebbiolo beginning to middle of October
  - LA SPINETTA, Castagnole Lanze
- **Cellar:**
- **Fermentation:** separate fermentation of each type of grape variety for 7-8 days in rotofermenters at controlled temperature, malolactic fermentation in French oak entirely in new, medium toasted French oak for 16-18 months
- **Aging:** blending of the two wines and transfer to stainless steel vats for 2 months before bottling, aging in bottles for another 3 months
- **Bottling:** no filtration and clarifying
- **Release:** two years after harvest

### Wine description:
- **Color:** dark red
- **Bouquet:** luscious and complex aromas of plum, red cherry and raspberry
gentle mint flavor, silky texture and persistent finish, but very elegant
- **Evolution:** 25 years
- **Available bottle sizes:** normal
- **Pairings:** grilled and elaborate red meat and strong cheeses

### Further Information:
- **Cultivation system:** Guyot
- **Total acidity:** 5.6
- **pH level:** 3.56
- **Serving temperature:** 17º - 19º
- **Recommended type of glass:** Bordeaux