Pin, juicy, luscious and complex core of raspberry, boysenberry and mulled currant...

**Denomination:**
Monferrato Rosso DOC

**Vintage:**
2009

**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.

**Received awards:**
90 pts Tanzer IWC

**Average production:**
40,000 bottles (12% of entire wine production)

**Average yield per ha:**
2,500 bottles

**First vintage:**
1989

**Vineyard:**
Castagnole, Neive, Barbaresco

**Wine making process:**
Barbera is harvested middle to end of September, Nebbiolo beginning to middle of October

**Cellar:**
LA SPINETTA, Castagnole Lanze

**Fermentation:**
separate fermentation of each type of grape variety for 7-8 days in rotofermenters at controlled temperature, malolactic fermentation in French oak

**Aging:**
totally in new, medium toasted French oak for 16-18 months

**Bottling:**
blending of the two wines and transfer to stainless steel vats for 2 months before bottling, aging in bottles for another 3 months

**Specialties:**
no filtration and clarifying

**Release:**
two years after harvest

**Wine description:**
dark red

**Color:**
a juicy luscious and complex core of raspberry, boysenberry and mulled currant fruit

**Bouquet:**
solid acidity and ripe dark fruit, completed by Nebbiolo length and elegance

**Taste:**
25 years

**Evolution:**
normal and Magnum

**Available bottle sizes:**
grilled and elaborate red meat and strong cheeses

**Pairings:**

**Further Information:**
Guyot
5.6
3.56
17º - 19º

**Recommended type of glass:**
Bordeaux