



RIVA LEONE BARBERA DOC

COUNTRY: Italy
REGION: Piedmont
CLASSIFICATION: Red
VARIETAL: 100% Barbera
ALC/VOL: 13%

APELLATION: Piemonte DOC
WINEMAKER: Stella Grasso
BOTTLE SIZE: 750 ml
SRP: \$11.99

BRAND BACKGROUND:

Riva Leone was a man of unique character and personality who was an ambassador for the special wines of the Langhe all throughout Europe in the early 20th Century. His legacy lives on in our wines which uphold the winemaking traditions of Piedmont for a new generation of wine lovers across the world.

WINEMAKING / VINIFICATION:

8 days- temperature controlled tanks with daily pumpovers and délestage.

AGING & BOTTLING:

Skins maceration for 10 days et 28-30 C. Malolactic fermentation in steel tanks.

ELEVATION:

100% of the wine is aged in American and French oak for 12 months. Fining method used Gelatine. Filtration: Post-finig, cross flow filtration 1µm and pre-bottling micro-filtration 0.45µm. Stabilisation: Continuous.

HARVEST:

Mid September. Grapes sorted by hand.

CLIMATE:

Continental.

SOIL:

Mostly calcareous clays on gradually sloped hills.

ANALYSIS:

Acidity: 6.56 pH: 3.35 Residual Sugar: 5.8 g/L

NUTRITION:

Gluten Free, Non GMO

PALATE/TASTING NOTES:

Deep-ruby garnet in color, the fruit forward nose exhibits black cherry and spice followed by a lush, medium-full bodied palate and a rich fruit finish.

PAIRINGS:

Pairs especially well with Bolognese but is a classic pair for all types of pasta.

UPC:

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