



Cascina
RIVERI

Vineyard:

Location: Neive

Grape variety: Nebbiolo lampia and michet

Soil: white, calcareous-marly with grains of sand

Age of the vineyard: 40 years

Vinification:

Maceration: traditional submerged-cap for 20 days

Maturation: 18 months in wood, 80% in Slavonia oak casks
and 20% in 700 liters French oak tonneaux

Aging: in horizontal bottle-position, more than 10 years

Sensory profile :

Color: ruby red with orange highlights

Fragrance: bouquet of roses, violets and small undergrowth
fruits with spicy notes of pepper and vanilla

Taste: elegant and austere flavour with a pleasant
tannic persistence. Silky and long aftertaste that reminds
raspberry jam

Suggested temperature of service: 18°C

