

P I E R I N V A L E T T A

## LANGHE DOC ROSATO

**Production area:** Neive

**Exposure:** south-west

**Type of soil:** mixed chalky clay

**Average age of the vines:** 35-40 years

**Yield per hectare:** 9000 kg

**Harvest:** early September

**Fermentation tank:** stainless steel at temperature controlled

**Fermentation temperature:** 13°C / 55°F

**Duration of the fermentation:** 10 days

**Tank of aging:** stainless steel at controlled temperature

**Duration of Aging:** 4 months

**Serving temperature:** 6°C / 43°F

**Tasting glass:** large tulip

**Storage:** horizontal bottles

**Life:** 5-8 years



azienda agricola

R I V E T T I M A S S I M O

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