



Marco Bonfante S.r.l.

# Rivoi

Barbera d'Asti D.O.C.G.



**GRAPE VARIETY:**

100% Barbera

**VINEYARD:**

The soil is rich of calcareous clay marl. Exposition: south-west.

Training system: Guyot

Vineyard density: 5000 plants per hectare

Harvest: Second half of September

Yield per hectare: 65hl/Ha

**WINEMAKING:**

The grapes are destalked and soft-pressed and then left on the skins for 12 days.

After that the Rivoi is stored in steel tanks until the moment of the bottling.

**TASTING:**

In the glass the Rivoi shows a bright ruby red. In the nose it has very fruity aromas, very open and typical for the variety, like red cherry and marasca cherry. On the palate it is dry, with a good balance between the acid and alcoholic components, which make this wine fresh and very pleasant.

Service temperature: 16°-18°C (60°F-64°F) It can also be served fresh (14°C-57°F) in the hot summer days.

**Food pairing:** This wine matches perfectly with pasta dishes, pizza, white and red meat.