



BAROLO 'UNDICICOMUNI'

Piemonte, Italy

Arnaldo Rivera



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Method & Production

"Undicicomuni" refers to the 11 (undici) communes (comuni) that make up the Barolo appellation, the Nebbiolo grapes for this wine come from across all 11 communes. Fermentation and maceration for about three weeks in stainless steel at a controlled temperature. Spontaneous malolactic fermentation in wood. 26 months aging in large casks followed by a further 6 months in concrete tanks.

Tasting Notes

"Sweet-berry and tar aromas with cherries and ripe strawberries. Full-bodied with round and relatively soft tannins that show intensity. Juicy and savory finish." **93 point, James Suckling (July 2021)**

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
AR0218	Barolo 'Undicicomuni'	Nebbiolo	2018	14.5%	Cork	6X0.75l	No	No	Yes	No