



BAROLO VIGNARIONDA

Piemonte, Italy

Arnaldo Rivera



www.arnaldorivera.com

Method & Production

Fermentation and maceration on the skins for about three weeks in stainless steel at a controlled temperature. Spontaneous malolactic fermentation in wood. 32 months aging in cask.

Tasting Notes

A wine of elegance and depth, with hints of violet, and spice. Great structure and refined tannins with a lingering finish.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
AR0517	Barolo Vignarionda	Nebbiolo	2017	14.0%	Cork	6X0.75lt	No	No	Yes	No