



VERDUNO PELAVERGA

Piemonte, Italy

Arnaldo Rivera

www.arnaldorivera.com

Method & Production

Pelaverga is a rare grape variety, native to the Verduno comune in Piedmont. The soil here is rich in clay and gypsum crystals. Arnaldo Rivera hand harvest the Pelaverga grapes. Fermentation and maceration in stainless steel for about one week at a controlled temperature using selected yeasts. Spontaneous malolactic fermentation. Aging for 6 months in stainless steel.

Tasting Notes

Bright ruby red in colour. The nose is intense, fragrant, and floral, with characteristic notes of white pepper and wild strawberries. The palate is fresh and delicate, with great structure and balance.

Food Matching

Beef Carpaccio with a rocket salad and balsamic vinegar

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|-------------------|-------------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| AR1222 | Verduño Pelaverga | Pelaverga Piccolo | 2022 | 14.0% | Cork | 6X0.75lt | No | No | No | No |