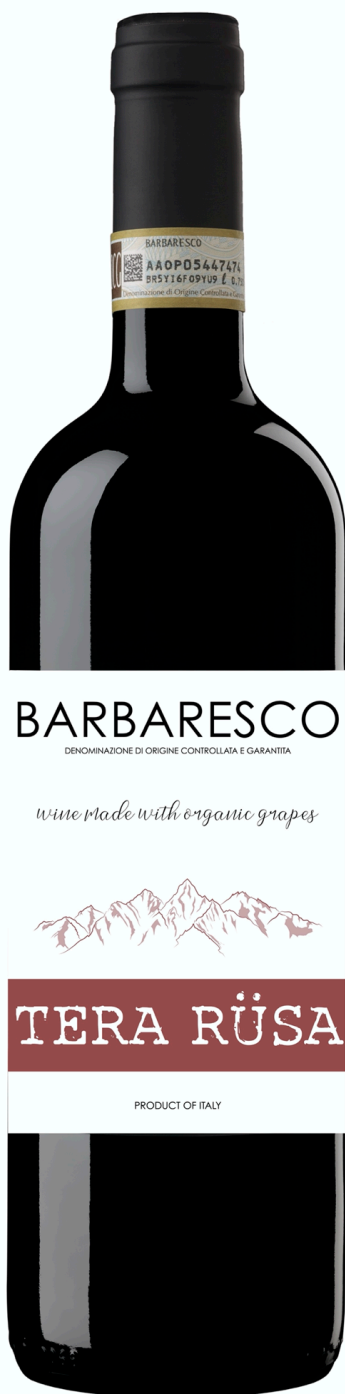


# TERA RÜSA



## BARBARESCO

DOCG

Production area: Neive

Grapes: Nebbiolo 100%

Exposure: south-west

Altitude: 380 m above sea level

Type of soil: mixed chalky clay

Average age of the vines: 25 years

Yield per hectare: 7000 kg Harvest: early October

Fermentation tank: tronco conic barrels of French oak at temperature controlled

Fermentation temperature: 28°C / 82°F

Duration of the fermentation: 12-15 days with frequent pumping over

Skin contact: 30 days

Tank of aging: 25 hL barrel of Slavonian oak

Duration of ageing: 18 months in wood and 6 in bottle minimum

Serving temperature: 16°C / 61° F

Tasting glass: large tulip

Storage: horizontal bottles

Life: 10/15 years

Tasting Impression: Dry with silky Tannin

Meal Coupling: Ideal with meat like Brasato and cheeses

R.M. FAMILY

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