



# PAITIN



Rivoli is a region in the South of Alba that comprehends three hills dominated by three old house (Cascina) Rivoli, Ca Veja and Bonina. From this hill we produce our Dolcetto, white soils, where in the fresher parcel these vines are grown, like Nebbiolo he privileges poor white soils for his best expression. In this frank zone between Barolo and Barbaresco, luckily there is still space for this indigenous grape, that is little by little disappearing.

**FIRST VINTAGE:** We can date back our first bottle of Dolcetto to 1893, when we produced our first Barbaresco, the name Rivoli has been used the first time in 2018, since the 1970s we used the name Sorì Paitin in the heart of the Serraboella of Neive, but between 2017 and 2018 these historical vineyards were grafted with a massale selection of Nebbiolo, reason why the production was moved to Alba.

**GRAPE:** 100% Dolcetto.

**SOIL:** Marly limestone belonging to the Marne di Sant'Agata fossili sabbiose.

**EXPOSURE and ALTITUDE:** West, 280-320 masl.

**TRAINING:** Guyot, planted in 1980.

**VITICULTURE:** organic with the sole use of sulphur and copper natural compound, manual or mechanic mowing to avoid herbicides, harvest is exclusively manual.

**VINIFICATION:** Dolcetto is subject to pressing and destemming then he ferments and macerate one week in stainless steel. At the end of the winter he is brought to the wood barrels where he stays for 6 months. Barrels volume vary between 25 to 50 hectolitres, made of Slavonian wood with an age of 15 years.