



VERDUNO PELAVERGA

Piemonte, Italy

Arnaldo Rivera

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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