



TASTING NOTES

Taken only from the "heart of the bunch" these wines are deeply intense and well structured. Some of the biggest Barbera's I've tasted.

Rivetto

Barbera d'Alba Loirano Soprano

COUNTRY ABV ltaly 14.5%

REGION VARIETALS
Piedmont Barbera

APPELLATION

DOC Barbera d'Alba

WINERY

Enrico Rivetto can talk to anyone in the world about his wines. A farmer at heart, he has slowly and strategically stitched together a lush quilt of an estate atop the Lirano hill near the town of Serralunga. Rivetto benefits from having all 23 hectares of his lands (15 of which are vineyards) on the same hilltop, allowing him to care for the vines and react to problems more efficiently. Charles, the president of Volio, met Enrico in 2005, beginning an incredibly fruitful partnership and even deeper friendship. Rivetto was only the second producer to join Volio's portfolio. At the time, Enrico's father was phasing out his involvement at the winery, which allowed Enrico to step into a more significant leadership role. He is extremely invested in poly farming as a method to naturally stabilize and enrich the vineyard, in turn allowing it to care for itself more sustainably. He remains committed to biodynamic farming and is currently in the process of becoming Demeter certified. His wines have gained considerable international admiration over the last ten years, taking off in 2011 when his 2006 Barolo was ranked #16 on the Wine Spectator Top 100 list.

CULTIVATION

The Loiranosoprano is the upper part of Zio Nando vineyard situated at the top of Lirano hill, enjoying a splendid position on the crag. These conditions guarantee a wine with a potency and refinement that is unique in Langa. Optimal tannic and aromatic development over time. Vinified only in the best vintages for Barbera grapes. Manually harvested.

VINIFICATION

Stalk removal, pressing and maceration for 2 days on average, duration of maceration almost 15 days. Controlled temperature fermentation at 30° C. Malolactic completed.

