



Wine
Enthusiast
93 PTS
2013



TASTING NOTES

The finest of wines from the Rivetto cellar and a testament to the evolution of the family's production. Elegant and refined wines boasting traditional winemaking technique help the layers of structure and fruit come through. A small and prestigious vineyard.

Rivetto Barolo Briccolina

COUNTRY	ABV
Italy	14.5%
REGION	VARIETALS
Piedmont	Nebbiolo

APPELLATION
DOCG Barolo

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

Briccolina is the pioneer vineyard for their biodynamic approach, introduced in 2015. Scaled selection, carried out three times during the 45 days before the grape harvest. Manually harvested as late as possible.

VINIFICATION

Stalk and grape seeds removal/pressing and maceration for 50-60 days on average, half of which with submerged-cap and the others with floating cap. No controlled temperature during the fermentation that occurs in special wood vats open at the top. Malolactic completed.

AGING

Aged in oak barrels for 36 months, aged in bottle for 16 months.