



TASTING NOTES

A digestivo wine made from Barolo wine and infused with over 100 herbs and spices. A family recipe and traditional Piedmont after dinner drink.

Rivetto Barolo Chinato

COUNTRY	ABV
Italy	16.5%
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

Barolo Chinato is a wine of tradition and history. According to the "Langhe" tradition, one always had to keep a bottle of Barolo Chinato in the cupboard. Offering it to guests was customary, demonstrating the simplicity and authenticity of rustic hospitality. In the past this particular wine was also used as an antidote for every kind of illness, as its antipyretic and digestive properties were highly acclaimed and sought after.

VINIFICATION

Active ingredients are extracted through maceration at room temperature. At the final stage, aromatic herbs are added, including precious cardamom seeds.