

Robert
Parker
91 PTS
2014



TASTING NOTES

A classic example of Barolo from Serralunga. Violets, rose hips, tobacco, and leather are surrounded by red fruits and elegant tannins.

Rivetto

Barolo Serralunga d'Alba

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

Grapes from Rivetto-owned vineyards Serra, Manocino and San Bernardo with few grapes bought from organic grower. Selection in stages, carried out three times in the 45 days before the start of the harvest. Manually harvested as late as possible.

VINIFICATION

Stalk and grape seeds removal, pressing and room temperature maceration for 2 days on average. Total duration of maceration is 20-25 days. Controlled temperature fermentation at 28-30° C. Malolactic completed.

AGING

Aged in Slavonian oak barrels (30hL) for 30 months, aged in bottle for 10 months.