



#### TASTING NOTES

Traditional, Slavonian oak botti aged and "oak neutral" on the palate to promote Nebbiolo's fruit and round out young tannins.

## Rivetto Langhe Nebbiolo

|                        |           |
|------------------------|-----------|
| COUNTRY                | ABV       |
| Italy                  | 14.5%     |
| REGION                 | VARIETALS |
| Piedmont               | Nebbiolo  |
| APPELLATION            | Barbera   |
| DOC Langhe<br>Nebbiolo |           |

---

#### 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 vineyard is situated at the top of Lirano Hill between Sinio and Serralunga d'Alba villages. Here the border of Barolo area crosses the property giving the winery the incentive to act always at their best. Manually harvested in late September-early October.

#### VINIFICATION

Stalk removal and pressing. After 2 days of maceration at cellar temperature, warmed up to 30° C in steel tanks. The duration of maceration is 10-15 days and the malolactic is completed.

#### AGING

Aged for 12 months in 30hL Slavonian oak barrels.