



TASTING NOTES

This wine was born from the wish of Enrico Rivetto to rediscover an ancient way of vinification when blending different vintages was a necessity. Now the main purpose of crossing the time is the search for the balance. The result is a timeless wine.

Rivetto

Vino Rosso Terracotta

COUNTRY	ABV
Italy	14.5%
REGION	VARIETALS
Piedmont	Nebbiolo

APPELLATION
Vino Rosso

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.

VINIFICATION

To underline the connection with the past and the healthy side of this wine we experimented the vinification in Terracotta and we minimized the human contribution.