Rivetto

COUNTRY
Italy

REGION
Langhe

APPELLATION
Barolo DOCG

Barolo Serralunga d'Alba 2022

Made with Organic Grapes

VARIETALS
Nebbiolo

VINEYARD PHILOSOPHY
Biodynamic

VINEYARD NAME
Serra, Manocino, and San Bernardo

SIZE	ASPECT	ALTITUDE	TERRAIN
3 Hectares	East	320-380 meters	Rolling hills

YIELD	DENSITY	CULTIVATION	VINE AGE
8,000 kg per hectare	3,000 vines per hectare	Guyot	35-55 years

SOIL TYPE
Serravallian-origin soil, calcareous and clayey, sub-alkaline, rich in magnesium, calcium, and iron.

CLIMATE
Temperate continental with Mediterranean influence: mild winters, rainy springs, hot dry summers with heat peaks, and balanced autumns. In Barolo, 2022 was warm and dry, with early ripening, lower yields, and concentrated, structured wines.

HARVEST PERIOD
Hand-harvested, beginning of October.

VINIFICATION
Maceration and fermentation in temperature-controlled tanks using indigenous yeasts.

AGING
In large Slavonian, Hungarian, and Swiss oak barrels.

LONGEVITY
20 - 30 years

OF BOTTLES PRODUCED
18,000

FIRST VINTAGE PRODUCED
1958

ANALYTICAL DATA

ABV
14.5% Alc./Vol.

TASTING & PAIRINGS
Appearance: Bright ruby red with orange highlights.
Nose: Bouquet of roses, violets, ripe fruit, and soft spice.
Palate: Soft and elegant, approachable early yet suitable for long aging, with delicate tannins.
Pairings: Meat dishes, game, brasato, ravioli del plin, and tajarin, especially with truffle.
Serving Temperature: 60.8°F

Wine Enthusiast
94PTS

Wine Advocate
93PTS

James Suckling
92PTS

Decanter
92PTS

AVAILABLE FORMATS
750 ml

volio

@volioimports • volioimports.com