



Wine
Spectator
91 PTS
2016



TASTING NOTES

Ruby red with orange reflexes. Clean and clear aromas with floral notes. Good structure and finesse, kicking tannins typical from the Marcarini area." Robert Parker

Rivetto Barbaresco Marcarini

COUNTRY	ABV
Italy	14.5%
REGION	VARIETALS
Piedmont	Nebbiolo

APPELLATION
DOCG Barbaresco

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

Grown in Treiso with south-east exposure. Manually harvested in mid-October.

VINIFICATION

After the stalk and grape seeds removal and pressing the fermentation takes place at controlled temperatures of 28-30° C in steel tanks. Maceration for 20 days, malolactic is completed.