



Wine
Enthusiast
92 PTS



TASTING NOTES

The color takes you into the extraordinary: yellow, but with strong bronze nuances that gives to the wine the sense of richness and structure. Fine perlage, elegant and persistent. Fascinating and complex nose: fresh of bread and mature of aging meeting a light aroma of bark. Chamomile, honey, figs, and tobacco slowly enrich the bouquet. On the palate, flavor and structure are in perfect balance with great volume. Minerality and acidity lead the taste progression which then moves into tannic references and salted notes. The finish is rewarding, sweet, and fat from the 45 months on the lees. Great!

Rivetto

Kaskal Nebbiolo Spumante - extra brut

COUNTRY	ABV
Italy	13.5%
REGION	VARIETALS
Piedmont	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

Clay and calcareous soil with a strong marl presence. Manual harvest in mid-September.

VINIFICATION

Classic Method, extra brut, 45 months on the lees. Malolactic fermentation does not occur.