



James  
Suckling  
91 PTS  
2016



#### TASTING NOTES

Old vines originally planted in 1946, now being replanted and still a showcase to great Barbera. Powerful wines with medium body and medium structure making them accessible to any wine drinker.

## Rivetto

### Barbera d'Alba Zio Nando

COUNTRY	ABV
Italy	14.5%
REGION	VARIETALS
Piedmont	Barbera

APPELLATION  
DOC Barbera d'Alba

#### 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 now the first Demeter certified producer in the zones of Barolo and Barbaresco. 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 that produces the Zio Nando, thanks to a terrain that tends towards sandy and its western exposure, permits us to obtain a wine with a powerfully fruity aroma, optimal color intensity, and extreme refinement. From 30% of old vines planted in 1944. Manually harvested.

#### VINIFICATION

Stalk removal, pressing and maceration for 8-10 days on average. Controlled temperature fermentation at 30° C. Malolactic completed.

#### AGING

Aged in barrel for 12 months.

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