



James
Suckling
92 PTS
2021

Wine
Enthusiast
91 PTS
2019

Wine
Enthusiast
90 PTS
2018

James
Suckling
91 PTS
2017



TASTING NOTES

A pioneer for Nascetta, and a seeker of truth for the varietal expression in limestone, clay soils. Minerality with a lean waxy structure make it medium bodied without over complicating the palate. Wonderful and curious.

Rivetto Langhe Nascetta Vigna Lirano

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Piedmont	Nascetta

APPELLATION
DOC Langhe

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

Nascetta is a semi-aromatic grape native to Lange with excellent aging potential. Historical texts liken this varietal to the great wines of Rhein. Manually harvested, and some vintages are harvested in different steps according to the maturation of the grape.

VINIFICATION

Cold maceration with skins for 72 hours on average, successive pressing. Fermentation temperature controlled at 17° C. Malolactic fermentation does not occur.