

# The Icon Wine Guide



**RIVETTO**



Rivetto  
Barolo Briccolina 2019



# The Only Demeter-Certified Biodynamic Barolo Cru



## The Heart of Rivetto



Rivetto Barolo Briccolina 2019 reflects the bold reimagining of what Barolo can be when guided by a deeper ecological conscience. Under Enrico Rivetto's vision, the estate became the first in Barolo to be Demeter-certified biodynamic, transforming vineyards into a living, breathing ecosystem.

Rivetto spans across Lirano, a magnetic, 23-hectare hill, which is part of the Sinio municipality, but it geographically belongs to the hills of Serralunga d'Alba. Ancient grains, herbs, fruit trees, bees, and even donkeys share the land, each playing a role in sustaining its natural rhythm. Chemicals are abandoned in favor of balance, innovation is embraced only when it serves the soil, and the vineyard becomes a place of regeneration. For Rivetto, stewardship of the land is inseparable from the pursuit of excellence — because only in harmony can true beauty endure.

Rivetto was the second producer to join Volio's portfolio, after Enrico jokingly told Charles in 2005 he was too young to be a wine importer and almost kicked him off his property. Over the past two decades, they have celebrated many achievements together and, most importantly, have built a close, lasting friendship.



# Inside the Bottle

## VARIETAL

100% Nebbiolo

## COUNTRY

Italy

## REGION

Piedmont

## APPELLATION

Barolo DOCG

## ABV

14.5%

## LONGEVITY

16-21 years if stored correctly

## TOTAL BOTTLES PRODUCED

2,000

## FIRST VINTAGE PRODUCED

2007

## ANALYTICAL DETAILS

TOTAL ACIDITY
5.8 g/l
pH
3.37
NET DRY EXTRACT
29.5 g/l



## APPEARANCE

Bright ruby red with orange reflexes

## NOSE

Gentle bouquet of flowers and spices

## PALATE

Dry and elegant, with delicate tannins and good structure for long aging

## FOOD PAIRINGS

Grilled and braised red meats, or mature cheeses

## SERVING TEMPERATURE

60°F

James  
Suckling  
93 PTS  
2019

Wine  
Enthusiast  
92 PTS  
2019  
(Cellar Selection)

# Vineyard

## ABOUT & PHILOSOPHY

Briccolina was the pioneer vineyard for their biodynamic approach and is now the only Barolo cru granted with the Demeter certification. It is a vineyard-garden, entirely worked by hand, with a focus on diversified farming. Between rows of Nebbiolo are hedges, trees, medicinal herbs, vegetable gardens, and orchards. Acres of centuries-old woods stretch around the property, with a pond that collects rainwater, animals, and an extensive space for composting.

## SOIL

Briccolina stands on ancient lands belonging to the Lequio Formation, the oldest in Barolo. Originating from deep sea beds, the soil is silty, containing sand and clay. It can retain rainwater deep underground.

## AVERAGE CLIMATE

Significantly drier and more ventilated than the rest of the Barolo denomination, due to various currents that impact the hill. During the summer and early fall, there is low ventilation of hot air during the day; but then, cooler and more lively air in the afternoon.

## CONDITIONS IN 2019

A vintage considered warm, with a dry summer and a very pleasant September with little rainfall. As a result, the Barolo is already very harmonious from the start, with well-integrated tannins—very smooth and balanced. It's a vintage where the sun played a key role, and you can sense it in the glass, well balanced by the acidity.

## HARVEST

First week of October

SIZE	ALTITUDE	TERRAIN	AGE OF VINES
4.5 hectares (Out of 15)	340 meters	Hilly	Two parcels planted in 1994 and 2007

YIELD	DENSITY	CULTIVATION
6,400 kg per hectare	2,500 plants per hectare	Alberello vine system, 3 - 4 spurs



# Vinification & Aging

## FERMENTATION

Spontaneous fermentation with autochthonous yeast and in stainless steel vats. Automatic temperature control system via water circulation. 12-21 days maceration.

## SECONDARY FERMENTATION

Once fermentation is complete, the wine remains in contact with the grape skins for a further week. After the first racking, malolactic fermentation takes place in concrete tanks.

## FINING & FILTRATION

Fining with gel bentonite and safety filtration at 10 microns

## AGING

36 months in 15 hl. oak barrels

## BOTTLE AGING

12 months minimum

