



FAMIGLIA RIVETTI

BARBARESCO 2019



Famiglia Rivetti was born from an idea between three brothers who wanted to create their own interpretation of the family wines, while still maintaining their tradition. The wines come from the Barbaresco and Barolo regions where the Rivetti family grows Barbera, Nebbiolo, Arneis and other indigenous varieties in an organic vineyard system. The family has been cultivating these lands for five generations, first by selling their wines in the region, to the present day where these wines are appreciated all over the world. With passion and dedication, the family tries to pass on the knowledge and particularities that make this wine region unique.

Since 2009, no pesticides or herbicides have been used. We utilize only natural methods, our philosophy carried on through the generations. Since 2016, all the production is organic certified, with the aim to keep reducing the footprint and keep a complex ecosystem. The Rivetti's care about the health of the vine, the environment and the final wine that is produced. Every product, used both in the vineyards and in the cellar, must be natural and with a known origin. The most important thing is to use only the best quality grapes and work to get this result in the vineyards and bottle. In the cellar it is important to preserve the natural features of the grapes. We use indigenous fermentation and traditional vinification to extract and express the natural grape flavors. All the electricity used in the cellar comes from renewable sources in order to minimize the environmental impact.

In the vineyard, we source grapes from Neive in mixed chalky clay soil with limited yield per hectare to maximize the grape quality and flavor complexity. Mowing is done by hand to avoid the use of any herbicides. The sowing of 20+ different varieties of plants help the vines avoid stress and act as a natural fertilizer in addition to contributing to the healthy humus. Committed to not using pesticides, we instead employ the use of "sexual confusion", a natural method that provides the use of pheromones to avoid the reproduction of the insects without any chemical product and collecting the worms that eat the buds in the spring, which destroys part of the crop.

Harvest is done by hand to select the best fruit. Only the most mature berries are chosen, it is followed by a secondary selection to avoid any compromise on quality. Wild yeasts (pied de cuve) that are naturally present on the skins of the berries are used to obtain exceptional wines that really reflect the terroir with complex flavors and texture. After resting with the skins for 30 days, the juice is fermented in Troncais barrels of French oak barrels for 12-15 days with frequent pump overs. The wine then ages 18 months in Slavonian oak barrels and at least an additional 6 months in the bottle. The end result is a wine with garnet color with red fruit and cassis aromas with licorice, smoke and caramel notes with silky tannins.



Vineyard & Winemaking Details

APPELLATION	Barbaresco DOCG
VINEYARD	Sourced from a vineyard in Neive
VARIETAL	100% Nebbiolo
ALCOHOL	14%
VINE AGE	25 years old
HARVEST DATES	Early October
BARREL AGING	18 months in Slavonian oak barrels and at least an additional 6 months in the bottle
ELEVATION	380 meters