



# FAMIGLIA RIVETTI

## BAROLO 2018



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 enchanting La Morra region, where the sun-dappled hills seem to cradle the vineyards, a masterpiece of winemaking unfolds – a Barolo that captures the very essence of its terroir and the soul of the Nebbiolo grape. At an altitude of 450 meters, the vines stand sentinel against the backdrop of the sweeping landscape. Their roots grow deep in a rich soil that is a mixture of chalky clay imparting a distinct character to the fruit. These 30-year-old Nebbiolo vines give the wine a sense of maturity and depth.

Harvested in October, with a yield of 7000 kg, the fermentation process takes place in stainless steel tanks. Here, the temperature is controlled, set at 28°C (82°F). For the next 12 to 15 days, the grape must undergo frequent pump-overs that extract the very essence of the Nebbiolo. The grape skins sit with the wine for a full thirty days, contributing their hues and textures to the final result. Aging takes place in a 25 hl Slavonian oak barrel, where the wine rests for 24 months, absorbing the character of the wood. Bottled and celled for an additional six months, the wine further settles into its richness of flavor and aroma. This all comes together in the bottle as a harmony of smooth and silky tannins. It's a full-bodied wine, it boasts of pureed red fruit, warm spices with hints of rose petal.



### Vineyard & Winemaking Details

APPELLATION	Barolo DOCG
VINEYARD	Sourced from vineyards in La Morra
VARIETAL	100% Nebbiolo
ALCOHOL	14%
VINE AGE	30 years
HARVEST DATES	Early October
BARREL AGING	24 months in Slavonian oak and at least 6 months in the bottle
ELEVATION	450 meters