

TO MAKE A GREAT WINE MEANS TO TRANSFORM QUALITY GRAPES



KEY SELLING POINTS

- Iconic and storied Piedmont producer
- Five generations of grape growing and winemaking excellence
- Old vines organically cared for and managed with minimal intervention
- Intentional farming decisions result in exceptional wines that reflect the terroir

ABOUT THE BRAND

The Rivetti family has been in the wine business for five generations. In the 1960s, 70s, and 80s they were selling grapes and juice to other wineries. By working with some of the most prestigious wineries in the area, the family learned extensively about quality grape growing and winemaking. In 2000, they decided to start making their own wines and 2001, produced their first vintage. Now, the winery is run by Massimo, his wife and the three sons. Famiglia Rivetti is the creative expression of his three sons, led by Davide Rivetti. He is committed to balancing tradition with modernity.

WINEMAKING TEAM

Famiglia Rivetti Winery, with its 62 acres of vineyards cultivated under the EU organic certification, grows both traditional and international grapes. They plant 20+ different herbs to grow with the vines to avoid any pesticide use. They use natural fermentation with indigenous yeasts to best represent the varietal and terroir. They use minimal sulfites and no filtration on the red wines to preserve the flavor of the grapes.

MINIMAL INTERVENTION FARMING TECHNIQUES

The vineyards range 35-75 years old, producing limited yields with maximum quality. The farming philosophy starts with not applying herbicides or pesticides, and instead opting for natural methods using cover crops and sexual confusion to manage pests. The grapes are hand harvested to select only the best fruit at the peak moment of ripeness. Leveraging the wild yeasts natural present on the skins of the grapes presents a true representation of the terroir.



BARBARESCO



BAROLO



NEBBIOLO



ARNEIS