



FAMIGLIA RIVETTI

BARBARESCO 2020



Founded on the vision of three brothers, Famiglia Rivetti emerged as a testament to their desire to craft a distinct rendition of the family's wines while upholding cherished traditions. Hailing from the Barbaresco and Barolo regions, the Rivetti family grows Barbera, Nebbiolo, Arneis, and other indigenous varietals in an organic vineyard system. These lands have been tended by the family for five generations, evolving from local sales in the region to global recognition in the present day. With passion and unwavering dedication, the family strives to impart the knowledge and characteristics that represent this exceptional wine region. Their commitment extends beyond borders as they strive to share the unique essence of their wines with enthusiasts worldwide.

The Rivetti family has refrained from the use of pesticides or herbicides since 2009, embracing a commitment to natural methods that carry throughout generations. Since 2016, the entire production has remained organically certified, reinforcing our dedication to minimizing ecological impact and maintaining a diverse ecosystem. The Rivetti family prioritizes the vine's well-being, environmental sustainability and the quality of the resulting wine. In both the vineyards and the cellar, every product used must be natural and traceable to its origin. Our focus is on utilizing only the highest quality grapes, crafting excellence from the vineyards to the bottle. In the cellar, preserving the natural features of the grapes is crucial. Indigenous fermentation and traditional vinification methods are employed to extract and express the natural flavors of the grapes. Additionally, all electricity used in the cellar comes from renewable sources to minimize the environmental impact.

The Nebbiolo grapes are sourced from the renowned Neive region, where they thrive in a unique blend of chalky clay soil with controlled yields per hectare. This approach aims to elevate grape quality and enhance flavor complexity. To maintain environmental harmony, the vineyards are mowed by hand to avoid the need for herbicides. The cultivation of over 20 different plant varieties help the vines avoid stress and serves as a natural fertilizer, enriching the soil with healthy humus. Commitment to pesticide-free practices leads them to employ "sexual confusion," a natural method utilizing pheromones to prevent insect reproduction without involving chemical products. Additionally, they actively collect worms that may consume buds in spring to safeguard the crop.

Through manual harvest, the most mature berries are picked followed by a secondary selection to guarantee consistent quality. Embracing the natural wild yeasts present on the berry skins (*pied de cuve*), the result is exceptional wines that authentically mirror the terroir, boasting intricate flavors and textures. Following a 30-day maceration period, the juice ferments in Tronçais French oak barrels for 12-15 days, with frequent pump overs. Subsequently, the wine ages for 18 months in Slavonian oak barrels and a minimum of 6 additional months in the bottle. The resulting wine is garnet-hued, boasting aromas of red fruit and cassis, complemented by nuances of licorice, smoke and caramel, all held together by 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	October
BARREL AGING	18 months in Slavonian oak barrels and at least an additional 6 months in the bottle
ELEVATION	380 meters