



FAMIGLIA RIVETTI

BAROLO 2021



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 their 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. Their 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 environmental impact.

This remarkable wine is made in the charming La Morra region, where the sun-kissed hills cradle the vineyards. A Barolo that captures the essence of its terroir and the soul of the Nebbiolo grape. Nestled at an elevation of 450 meters, the vines stand sentinel against the expansive landscape. Their roots grow deep into a fertile blend of chalky clay, imparting a unique character to the fruit. These 30-year-old Nebbiolo vines lend a sense of maturity and depth to the wine.

The 2021 vintage had a long, warm growing season, which allowed the fruit to fully develop. The autumn had warm days, cool nights, and no rain. These ideal conditions meant that the fruit could slowly ripen while maintaining its natural freshness. Experts are predicting that the 2021 vintage will be compared to the exceptional vintages of 2010 and 2016.



Vineyard & Winemaking Details

APPELLATION	Barolo DOCG
VINEYARD	Sourced from vineyards in La Morra
VARIETAL	100% Nebbiolo
ALCOHOL	14%
VINE AGE	30 years
HARVEST DATES	October
BARREL AGING	8 months in stainless steel, 24 months in Slavonian oak and then 6 months in bottle, for a total of 38 months before release
ELEVATION	450 meters



RIBOLI FAMILY WINES

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