



FAMIGLIA RIVETTI

LANGHE NEBBIOLO 2023



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 a variety of 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, committed 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. Their focus is on utilizing only the highest quality grapes, crafting excellence from the vineyards to the bottle. Indigenous fermentation and traditional vinification methods are employed to extract and express the natural flavors of the grapes.

Nebbiolo grapes sourced from the Mango and Alba regions thrive in a mixed limestone terroir, where limited yields per hectare elevate grape quality and flavor complexity. The family plants over 20 different plant varieties to aid and act as a natural fertilizer, contributing to the development of healthy humus. Devoted to pesticide-free practices, the family embraces the method of "sexual confusion." This practice utilizes pheromones to disrupt insect reproduction, entirely avoiding the use of chemical products.

Hand-harvested for optimal quality, only the ripest berries are selected, followed by a secondary sort to ensure excellence. Despite an intense hailstorm in July, the 2023 vintage benefited from early-season rains and ideal late-summer weather, producing perfectly ripe, healthy grapes. Creating a beautiful, expressive, and resilient vintage.

Fermented with native yeasts in temperature-controlled stainless-steel tanks for 12–15 days and aged 12 months in Slavonian oak, the result is a wine of elegance, minerality, and silky tannins—true to its terroir and the standout 2023 harvest.



Vineyard & Winemaking Details

APPELLATION	Langhe DOC
VINEYARD	Sourced from vineyards in Mango and Alba
VARIETAL	100% Nebbiolo
ALCOHOL	14%
VINE AGE	Average age is 20 years old
HARVEST DATES	October 2023
BARREL AGING	12 months in Slavonian oak barrels, steel tanks, and an additional 6 months in the bottle
ELEVATION	500 meters

