



FAMIGLIA RIVETTI

LANGHE ARNEIS 2025



Founded by three brothers, Famiglia Rivetti reflects their vision to craft distinctive wines while honoring long-held family traditions. Rooted in the Barbaresco and Barolo regions, the family sustainably grows Barbera, Nebbiolo, Arneis, and other indigenous varietals in their certified-organic vineyards. These lands have been farmed for five generations, evolving from local sales to international recognition.

Since 2009, the Rivetti family has abstained from pesticides and herbicides, embracing natural farming practices that protect the vineyard ecosystem. The estate earned full organic certification in 2016, reinforcing their commitment to sustainability and uncompromising quality. All products used in the vineyard and cellar must be natural and traceable, while traditional methods with indigenous yeasts safeguard the grape's authentic character. The cellar is powered entirely by renewable energy, minimizing environmental impact.

Fruit is sourced from old vines rooted in the calcareous soils of Mango and Neive, where naturally low yields enhance concentration and complexity. To preserve the land, the family uses manual mowing and cultivates more than 20 plant species to support biodiversity and soil health. Sustainable practices include mating disruption systems instead of pesticides, as the hand removal of worms that threaten spring buds.

Harvest is conducted entirely by hand, followed by a second sorting to ensure exceptional quality. Fermentation begins with the wild yeasts on the grape skins, known as *pied de cuve*, and continues in temperature-controlled stainless-steel tanks for four months, with minimal sulfites and only necessary clarification.

The 2022 vintage was marked by intense heat and low rainfall during the growing season. High temperatures and little rain accelerated the ripening process, leading to one of the earliest harvests on record. These conditions benefited Arneis, allowing the fruit to ripen with bright acidity and beautiful floral aromatics.



Vineyard & Winemaking Details

APPELLATION	Langhe DOC
VINEYARD	Sourced from vineyards in Mango and Neive
VARIETAL	100% Arneis
ALCOHOL	13%
VINE AGE	35-75 years old
HARVEST DATES	September
BARREL AGING	4 months in stainless steel
ELEVATION	500meters

