



*Ciao a tutti,*

"I am a **farmer**, a basketball fan and a free spirit. I work and live in **Lirano**, a **biodynamic garden** in the **Langa of Barolo**, between the hills of Sinio and Serralunga d'Alba. I grow vines, fruit trees, herbs and cereals.

I believe that wine is magical because it allows me to be heard. And I can tell people about **a new way of looking at the land and how it's worked**. A way of genuinely celebrating the beauty and harmony of nature."

***Enrico Rivetto.***

Although his name is well known in the world of Barolo (and beyond) because of his Serralunga Barolo and Briccolina MGA Barolo, Enrico Rivetto also owns a tiny piece of the Nervo MGA within the village of Treiso, which is within the Barbaresco Docg appellation.

Barbaresco, for some crazy reason, always seems to be the forgotten child. In spite of the many great names that produce wines here. Imagine that the first mention of Barbaresco wine dates back to 1799, although the Barbaresco as such began to blossom in 1894 with *Domizio Cavazza* (the dean of the Scuola Enologica di Alba). Barbaresco actually preceded Barolo in zoning the entire territory, which

happened in 2007 and we have 66 MGAs within the villages of Barbaresco, Treiso, Neive and San Rocco Seno d'Elvio.

Yes, both Barolo and Barbaresco are made with 100% Nebbiolo but that aside there is a world of differences that make the two wines so incredibly different. It starts with the terroir, Barbaresco is located roughly 3 kilometers northeast of Barolo, it is much smaller than Barolo (4 communes vs 11), the hills are generally lower and softer (average between 150-300mt, although there are some higher ones) as well as less steep, it is closer to the Tanaro river that mitigates the climate, the grapes ripen sooner and the wines tend to be ready to drink sooner, and ultimately also have less oak/ageing requirement than Barolo, and lastly the soils are almost all compact gray-white marl and limestone formed during the Tortonian stage, other than a small area in the southern part of the village of Treiso that is instead characterized by the presence of the Lequio formation typical of Serralunga d'Alba.

The **Nervo** MGA is located in the southern sector of the Treiso territory where the Lequio formation is found and it gives the wine an austere, almost rigid character (when young).

**"Being biodynamic...OUR APPROACH, In 2011 we started to think and act organic in the vineyards (officially certified since 2016). In 2015 our evolution continued with the introduction of a Biodynamic approach to the entire property. Key changes to improve the ecosystem include, adding trees and plants in the vineyards, introducing a green garden, and building birdhouses. While we have always sought balance in the vineyards, we now look for it in every part of our environment. For us, that means no chemical weeding, no systemic anti-parasite treatments, and no chemical fertilization. In addition, we plant barley, oats, and clover between the vines to revitalize the soil. To keep soft the soil not to stress the roots of the vines. We use corroborates to reduce chemical treatments and we even make our own compost. To promote as much biodiversity as possible we practice farming diversification by incorporating other crops. Finally, we always bottle with the energy of the waning moon."**

(read here everything about it <https://rivetto.it/en/new-paradigm>).

2021 is the first ever vintage available in Massachusetts and we received a 15cs (6pk) allocation of this gem.

**2021 Rivetto Barbaresco 'Nervo' Docg**

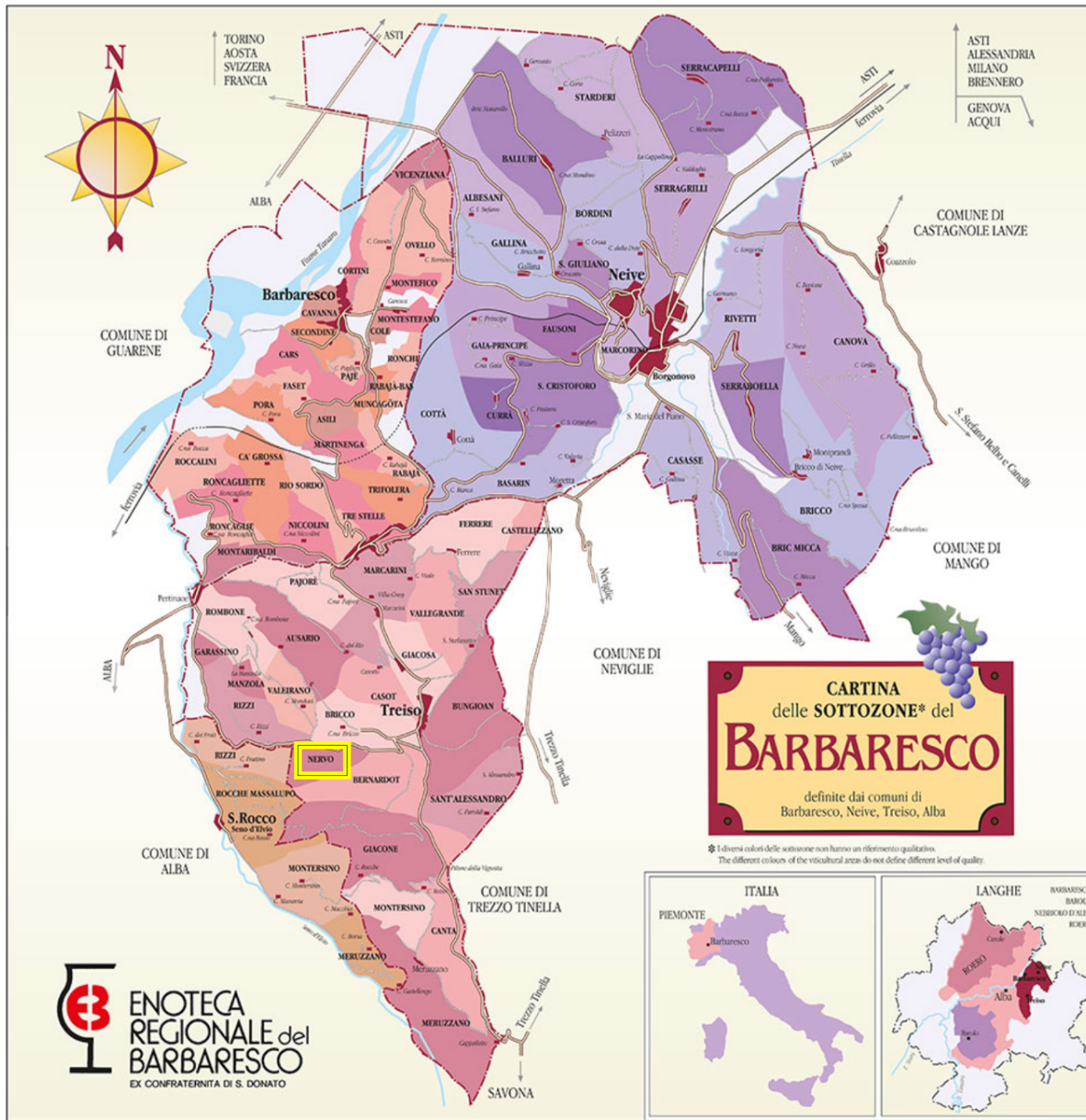
6pk

**92 points James Suckling**

**93 point Ian D'Agata**

Ciro Pirone

**P.S.** Don't miss out the list of BIG BOTTLES below that keeps on growing!



Above: the Nervo MGA location within the Treiso southern sector.



**CURRENT VINTAGE - 2021**

**GRAPE VARIETAL**

100% Nebbiolo.

**MUNICIPALITY** Treiso

**ALTITUDE** 350 m

**EXPOSURE** South – East

**TERRAIN** Lequio origin, with marlelayers and sand. Soil with sub-alkaline reaction, with presence of magnesium, calcium and iron.

**IN THE VINEYARD**

Mid-October, manual harvest

**IN THE CELLAR**

After the stalk and grape seeds removal and pressing the fermentation takes place at controlled temperatures (28-30°C) in steel tanks. Maceration for 20 days, malolactic is completed.

**AGEING** oak casks from Slavonia/Hungary/Switzerland.

**CLOSURE** Natural Cork

**DISTINCTIVE FEATURES**

Surrounded for three quarters by the wood of Mazzalupo, under the fortress of Treiso, the vineyard is located in a context of good biodiversity. The plot of Nervo appears on the municipal maps dated 1906, as evidence of presence of the vineyard in this area in the past times. The hill, in even more ancient times, was "protected" by anthropomorphic stones, depicting human faces, found in among the rows.

**SERVING TEMPERATURE**

17°C

**PAIRINGS** ossobuco, rabbit, aged cheese, gnocchi al castelmagno

**2021 Rivetto Barbaresco 'Nervo' Docg**

**93pt Ian D'Agata**

**92pt James Suckling**

[Click HERE to listen to Enrico Rivetto discussing Biodynamic](#)

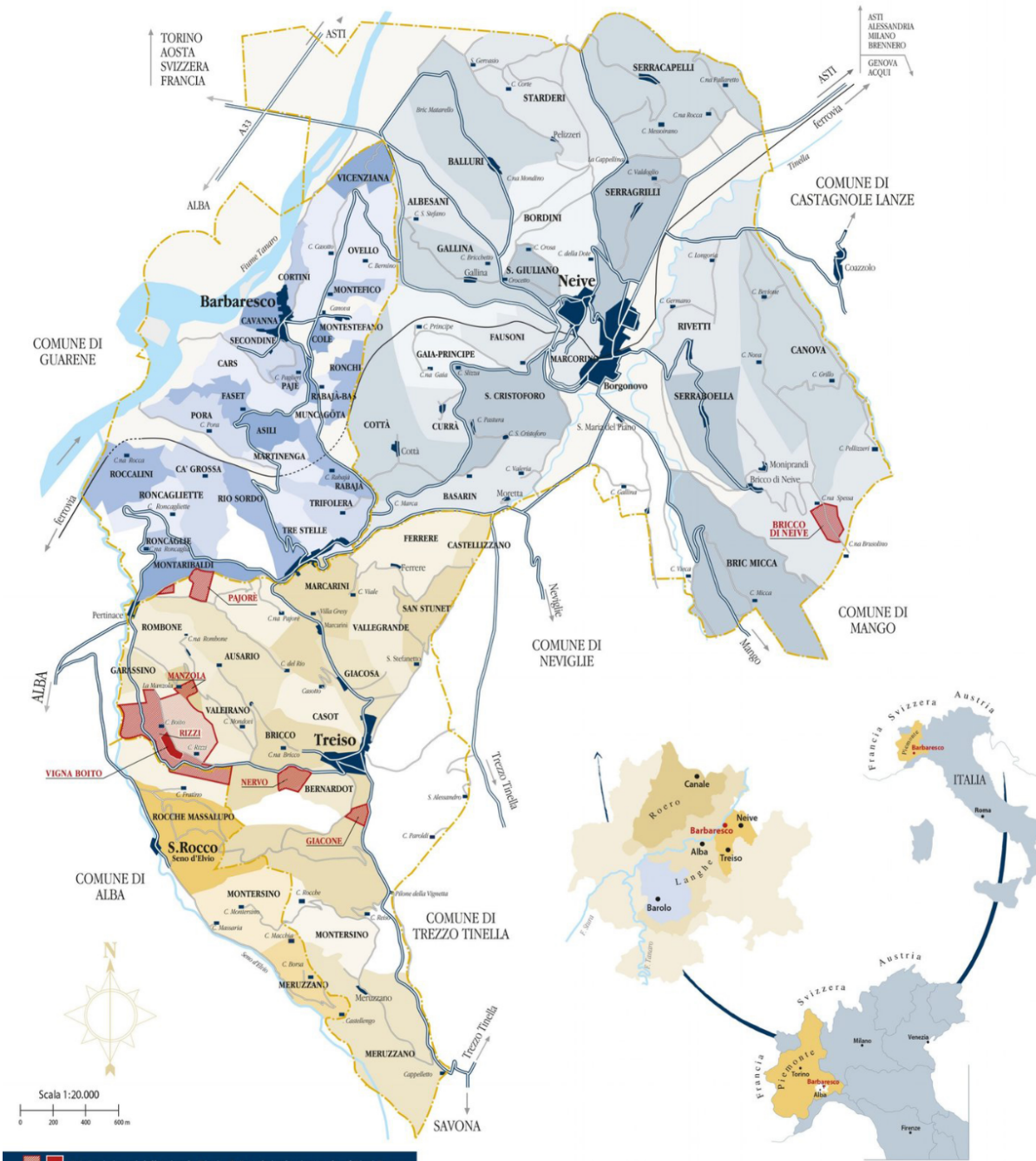


Nebbiolo vines in the Nervo MGA of Barbaresco



The biodynamic garden at Rivetto

# MAP OF THE CRU OF BARBARESCO



**Barbaresco in a snapshot...** local growers were producing wines from Nebbiolo in the area of Barbaresco at least since the 18th century, however the wines were not associated with the name of the village. Prior to the 1890s, the grapes from Barbaresco were often used for the production of Barolo. In 1894, Domizio Cavazza, Director of the Royal School of Enology of Alba, acquired the castle of Barbaresco and founded the first cooperative in Barbaresco. From that moment the wines were officially called Barbaresco and they slowly began to acquire their own identity.

The Barbaresco Docg is on the right bank of the Tanaro river, to the east and northeast of Alba. It is made from 100% Nebbiolo grown on the hillsides surrounding the entire communes of Barbaresco, Treiso, Neive and a small hilly section surrounding the hamlet of San Rocco Seno d'Elvio.

The commune of Barbaresco accounts for the majority of the overall production and the vineyards of Barbaresco lie on hills that are approximately 160ft/50m lower than those of Barolo.

Barbaresco's soils belong (for the most part) to the geological Tortonian formation, characterized by mostly calcareous marls, similar to those found in the western part of Barolo, but with alternating layers of sand.

The Barbaresco wine growing area is closer to the Tanaro river valley than Barolo. This proximity makes the area slightly warmer. As a result, Nebbiolo tends to ripen earlier in Barbaresco than in Barolo and often more consistently.

Barbaresco needs to be aged for a minimum of 26 months of which nine months in oak. For Riserva, wines must be aged for 50 months, with a minimum of nine months in oak.

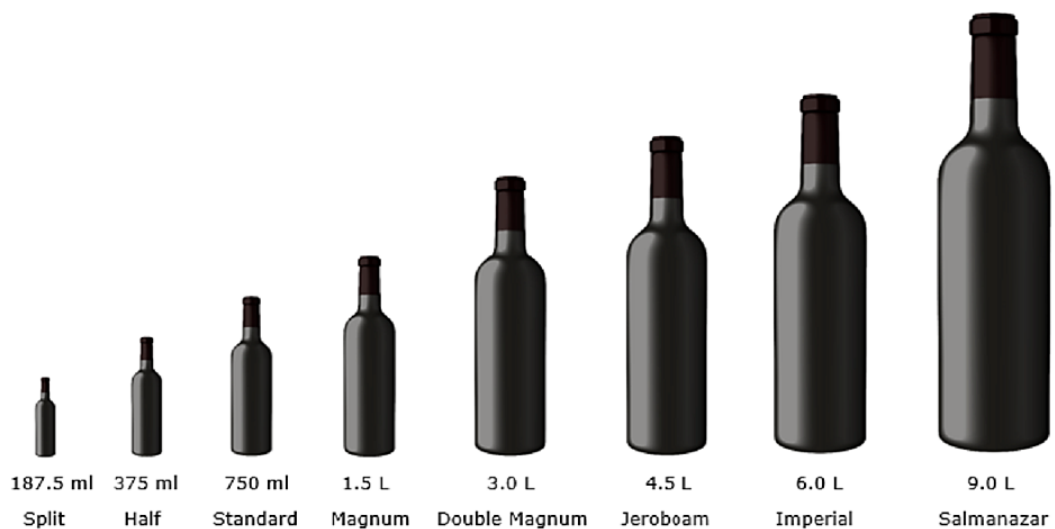
The consorzio introduced the menzioni geografiche aggiuntive in 2007. These designations offer a more precise identification of a wine's origin. A total of 66 geographic designations have been officially recognized.

*(Extract from The Wines of Northern Italy - Wine Scholar Guild)*



## THE BIG BOTTLES

-	2007 Il Moro di San Giovanni IGT Toscana	<b>15bt</b>	1.5lt
-	2010 Il Moro di San Giovanni IGT Toscana	<b>17bt</b>	1.5lt
-	2016 Tenuta di Trinoro 'Palazzi' Merlot	<b>2bt</b>	1.5lt
-	2009 Tenuta di Trinoro Igt Toscana	<b>1bt</b>	1.5lt
-	2017 La Dama Amarone della Valpolicella	<b>5bt</b>	1.5lt
-	2018 La Dama Amarone della Valpolicella	<b>5bt</b>	1.5lt
-	2017 La Dama Amarone della Valpolicella	<b>1bt</b>	3ltr
-	2018 La Dama Amarone della Valpolicella	<b>1bt</b>	3ltr
-	2019 La Dama Amarone della Valpolicella	<b>2bt</b>	3ltr
-	2018 Innocenti Brunello di Montalcino	<b>2bt</b>	1.5lt
-	2020 Innocenti Brunello di Montalcino	<b>7bt</b>	1.5lt
-	2020 Innocenti Brunello di Montalcino	<b>3bt</b>	3ltr
-	2017 Innocenti Brunello di Montalcino	<b>3bt</b>	3ltr
-	2017 Innocenti Brunello di Montalcino	<b>4bt</b>	5ltr
-	2020 Innocenti Brunello di Montalcino	<b>3bt</b>	5ltr



**Questions or requests?**

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