

# Rivetti Massimo

Country: Italy  
Region: Piemonte

## Bottom Line:

1. Unique organic farming methods
2. Critical acclaim by world press
3. Extreme value for appellation
4. Old vines (30-50+ years old)

## Rivetti Massimo - Our Philosophy

With 5 generations of history, the Rivetti family makes high quality wine by starting in the vineyard with meticulous attention paid to every step in the process with respect for the environment, from mechanical mowing rather than using herbicides, organic fertilizers, to being the first winery in the area to control pests with the use of natural pheromones "sexual confusion" and finally the careful selection of high quality fruit by hand harvesting every bunch of grapes. **All this will certify our wines ORGANIC in 2016.** Low yields per hectare, favored by significant thinning "green harvest" and advanced cultivation techniques allow us to obtain high quality grapes. Harvest is done by hand in small harvest tubs of 20 kg to preserve the integrity of the grapes.

The work continues in the cellar, starting with temperature controlled fermentation with frequent pump overs for proper color extraction and polyphenolic substances. The young, ready to drink wines are stored in stainless steel tanks while the more structured wines are aged in wood consisting of Slavonian oak barrels "botte" and French oak barrels "barriques". We follow the philosophy to keep the wine as natural as possible, using very low amounts of sulfites. The last step is bottling where no micro filtration is made in order to obtain wines with greater fullness and enhancing the characteristics of the territory.

## Rivetti Massimo - Our winery

The Rivetti Massimo winery is situated in **Neive**, in Piedmont; its vineyards stretch on the sunny hills of the Lower Langa. The 20 hectares fully intended for the vine cultivation are divided into 3 farms:

**Froi**, which is in the commune of Neive. The vineyards look favorably South, South-West, in fact they have two subzones called **Rivetti** and **Serraboella**, which are particularly important for the production of the Nebbiolo from Barbaresco; also Barbera d'Alba, Moscato d'Asti and Cabernet Sauvignon are cultivated. Most of the vineyards are between thirty and fifty years old and they have a high density per hectare (4500 / 6500 vines).

**Garassino**, which is situated in the commune of **Mango**, comprises four hectares looking South-West. The vineyards are younger and we are focusing on innovation of the Piedmontese varieties with the introduction of Merlot and Pinot Nero, in addition to Langhe Nebbiolo and Langhe Arneis.

**La Palazzina**, which is in the commune of **Alba**, comprises 4 hectares vines with traditional varieties such as: Nebbiolo d'Alba, Barbera d'Alba and Dolcetto d'Alba, with fully ripe (over 35 years), looking South vineyards.



## Rivetti Massimo Arneis "Aurelia" Langhe DOC

Arneis one of Piedmont's finest white wine varieties. This is an Arneis obtained with a special philosophy. Harvest in the early morning with dry ice to maintain very cold temperature.

Fermentation is started after the crushed grapes soak on their skins for approximately one day of crio-maceration at 0°C. Before the bottling it stays "sur lie" for about six months.

**Color:** Straw yellow with greenish tints.

**Bouquet:** Fresh fruit and floral aromatics.

**Taste:** Round mouth feel and a crisp, clean finish which all makes for a very enjoyable, easy drinking wine.

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