



Massimo Rivetti Barbaresco Riserva 2008

Price: \$44.00 Case Price: \$39.60 ea

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| Color: | Red |
| Body/Type: | Medium Bodied |
| Style: | Traditional |
| Size: | Bottle, 750 ml |
| Winery: | Massimo Rivetti |
| Grapes: | Nebbiolo |
| Serve At: | 57°-63° F |
| Region: | Italy > Piedmont > Barbaresco |



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 hormones from other female insects "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 to preserve freshness while the more structured wines are aged in wood consisting of 25 hectoliter Slavonian oak barrels "botte" and French oak barrels "barriques". Even in the making of wine 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.

Piedmont is the most "Frenchified" of all Italian wine regions. The long valleys of the Alpine foothills lead to easier travel to France's southern coast and inland than to the rest of Italy. It is perhaps for this reason that the Piedmontese have long practiced the most refined wine traditions of any Italian region. Terroir-based wisdom trickled down from early French masters (monks, typically) to this area.

Known mostly for their reds (but producing some excellent whites,) from the early ripening Dolcetto grape to the lofty, deep reds of Barolo and Barbaresco crafted from the Nebbiolo grape, these wines are clearly crafted using centuries of terroir-based winemaking.

Tasting Notes