

ARNALDO RIVERA

ENG

2017

A NEW JOURNEY BEGINS THROUGH BAROLO, IN ITS FINEST AND MOST SENSATIONAL FORMS

An act of love, of freedom, of grower pride: introduced with the 2013 vintage, the Arnaldo Rivera wines are the result of an official protocol drawn up between the winery and a number of its grower partners designed to produce quintessential grapes and wines.

The vineyards of origin are among the most prestigious in the area of the Langhe. A resource that is encapsulated in this ultimate expression of know-how and craftsmanship, where the purity of the single varietal is the absolute pinnacle.

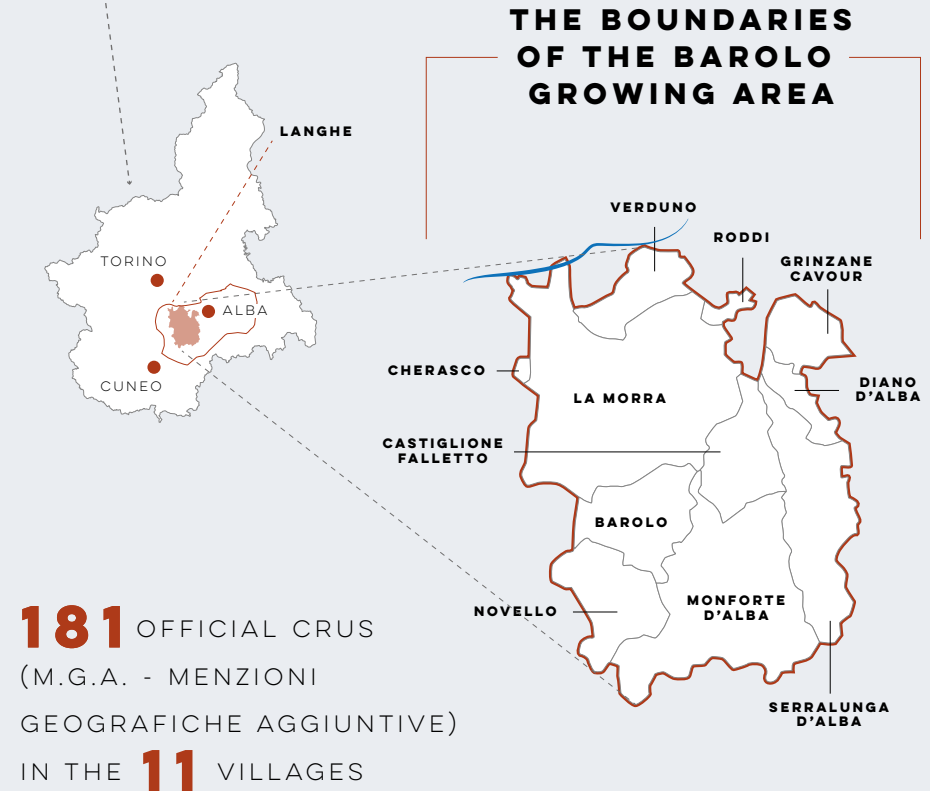
Keeping alive the tradition of a historic Barolo winery sixty years after the cooperative was set up, the Arnaldo Rivera project is the way in which the families of grower members have chosen to thank their founder.

In a masterpiece of generosity, intuition and courage - qualities which have always been inborn in the people of these hills - the "teacher" Arnaldo Rivera managed to unite many families in a challenge with a common purpose: to produce a great wine that would add value to their community and the local area.



"Il maestro" Arnaldo Rivera (December 13th, 1919 – January 10th, 1987), founder of the Terre del Barolo cooperative winery in 1958.

A primary school teacher, he was mayor of Castiglione Falletto for 37 years.





BAROLO

d.o.c.g.

undicicomuni

A unique wine, a true expression of each vintage. A blend of Nebbiolo fruit from our prized vineyards located among the eleven villages (“undici comuni”, hence the name) in the Barolo growing area.

The circular logo on the label shows, in different colors, the areas of the eleven villages.

— Type of soils
marly, silty, calcareous.

— Varietal
100% Nebbiolo

— Vinification
fermentation and maceration for about three weeks in stainless steel at a controlled temperature. Spontaneous malolactic fermentation in wood.

— Aging
26 months in French oak with the following capacities: 75% in large casks and 25% in second and third fill tonneaux. It follows 6 months in concrete tanks.

— Average annual production
50.000 bottles



gentleness



BAROLO
d.o.c.g.
RAVERA
in Novello

Wine made from grapes grown on 6 different vineyards within the cru, facing due south at an average elevation of 400 m/1312 ft asl.

— **Type of soil**
white, marly, calcareous.

— **Geological substrate**
Sant'Agata fossil marl, 9 million years old (Tortonian stage).

— **Varietal**
100% Nebbiolo

— **Vinification**
fermentation and maceration for about three weeks at a controlled temperature. Spontaneous malolactic fermentation in wood.

— **Aging**
32 months in French oak tonneaux and large cask.

— **Average annual production**
5.600 bottles



charm



BAROLO
d.o.c.g.
MONVIGLIERO
in Verduno

Wine made from grapes grown on 4 different vineyards within the cru, facing due south at an average elevation of 250 m/820 ft asl.

— **Type of soil**
white, clayey, calcareous.

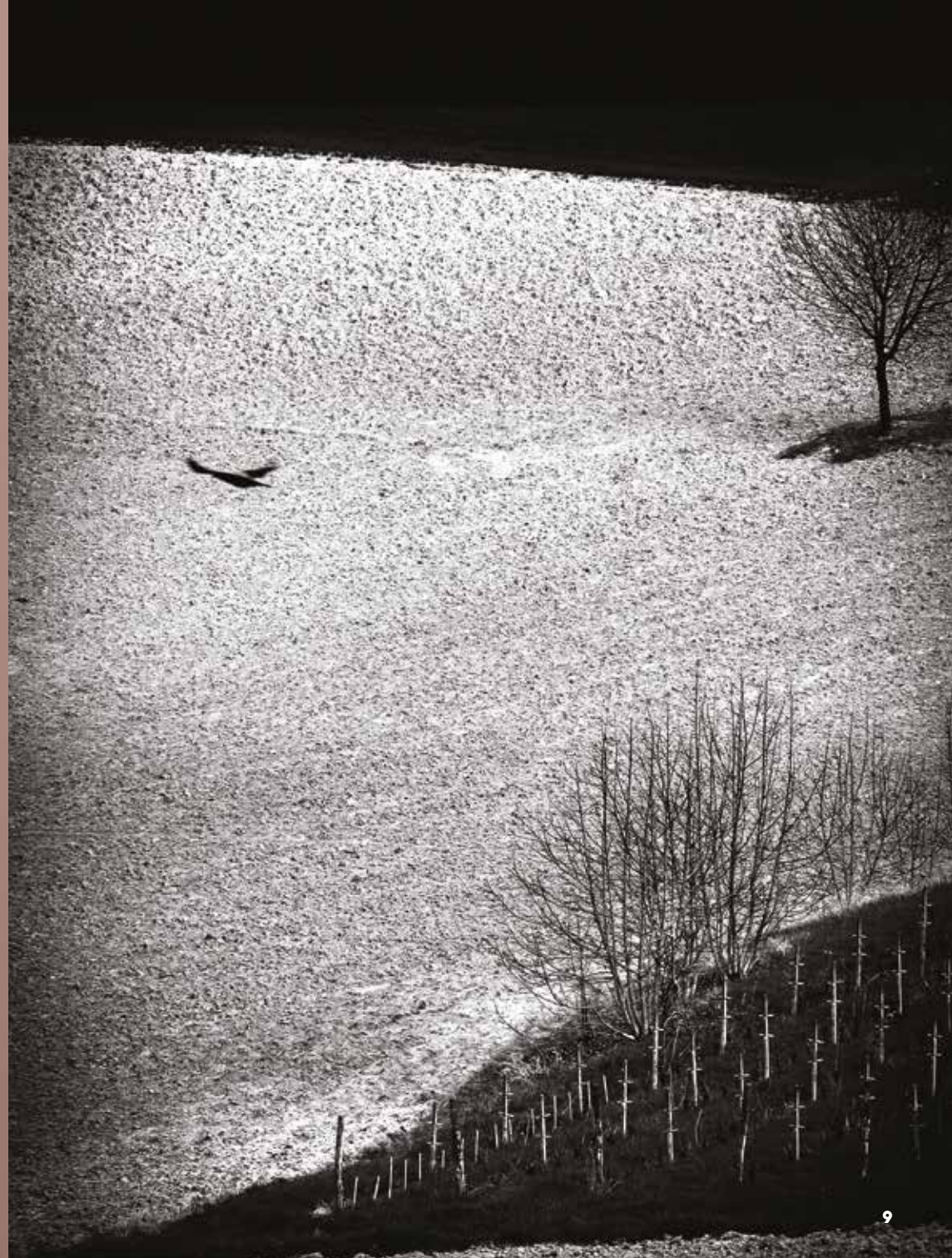
— **Geological substrate**
laminated Sant'Agata fossil marl, 8 million years old (Tortonian stage).

— **Varietal**
100% Nebbiolo

— **Vinification**
fermentation and maceration in stainless steel for about three weeks at a controlled temperature. Spontaneous malolactic fermentation in wood.

— **Aging**
32 months in French oak tonneaux, and large cask.

— **Average annual production**
5.000 bottles



grace

BAROLO
d.o.c.g.
BOIOLO
in La Morra

Wine grown on a single vineyard facing south-east at an elevation of 420 m/1378 ft asl, on the northern border of Rocche dell'Annunziata. Estate-owned vineyard since 1999.



— **Type of soil**
brown, clayey, fresh.

— **Geological substrate**
laminated Sant'Agata fossil marl, 8 million years old (Tortonian stage).

— **Varietal**
100% Nebbiolo

— **Vinification**
fermentation and maceration in stainless steel for about three weeks at a controlled temperature. Spontaneous malolactic fermentation in wood.

— **Aging**
32 months in new French oak tonneaux.

— **Average annual production**
2,400 bottles



uniqueness

BAROLO
d.o.c.g.
CASTELLO
in Grinzane Cavour

*Wine produced from
a single vineyard facing south-west
at an elevation of 250 m/820 ft asl.*



— **Type of soil**
brown and deep, marly and rich
in clay.

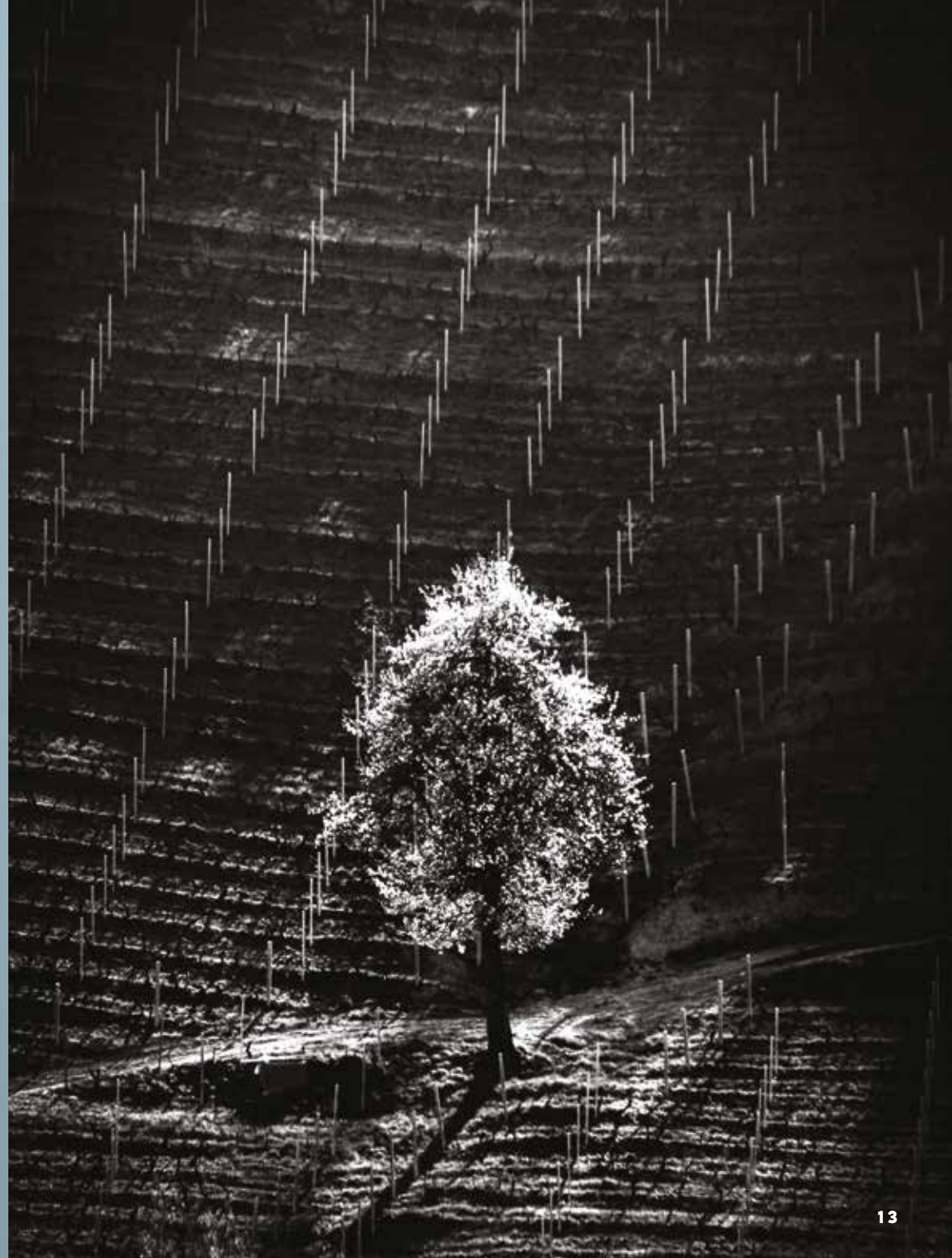
— **Geological substrate**
Sant'Agata fossil marl, 10 million
years old (Tortonian stage).

— **Varietal**
100% Nebbiolo

— **Vinification**
fermentation and maceration
in stainless steel for about
three weeks at a controlled
temperature. Spontaneous
malolactic fermentation in wood.

— **Aging**
32 months in French oak tonneaux
and large cask.

— **Average annual production**
5,000 bottles





pride

BAROLO
d.o.c.g.
BUSSIA
in Monforte d'Alba

Wine made from grapes grown on 2 different vineyards within the cru, facing south-west at an average elevation of 410 m/1345 ft asl.

— **Type of soil**
white, silty with gravel, medium calcareous.

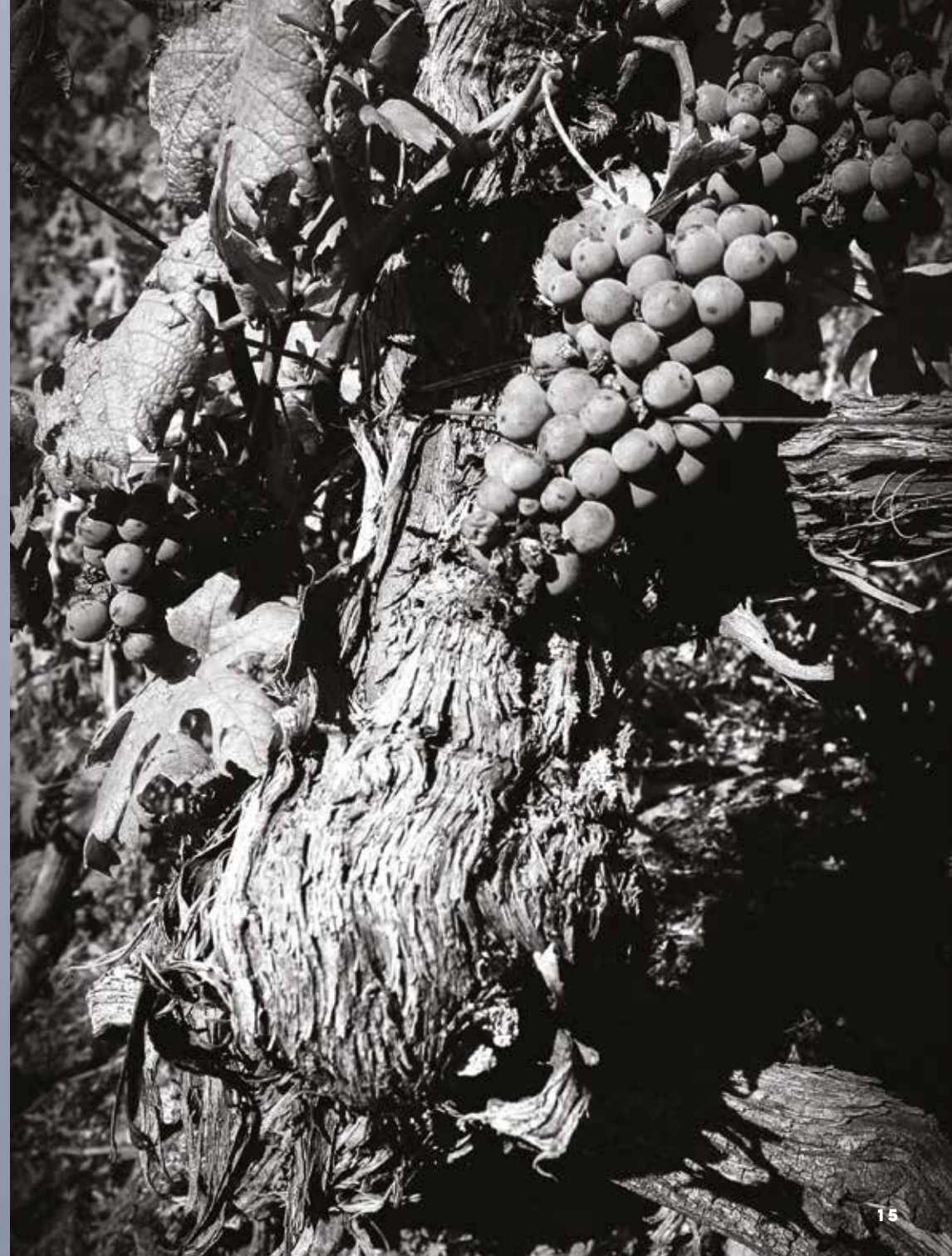
— **Geological substrate**
Sant'Agata fossil marl in transition to Diano sandstone, 9 million years old (Tortonian stage).

— **Varietal**
100% Nebbiolo

— **Vinification**
fermentation and maceration in stainless steel for about three weeks at a controlled temperature. Spontaneous malolactic fermentation in wood.

— **Aging**
32 months in new French oak tonneaux.

— **Average annual production**
4,500 bottles



elegance

BAROLO
d.o.c.g.
VIGNARIONDA
in Serralunga d'Alba

*Wine produced from
a single vineyard facing
due south at an elevation
of 330 m/1082 ft asl.*



— **Type of soil**
white and shallow, marly and rich
in calcium carbonate.

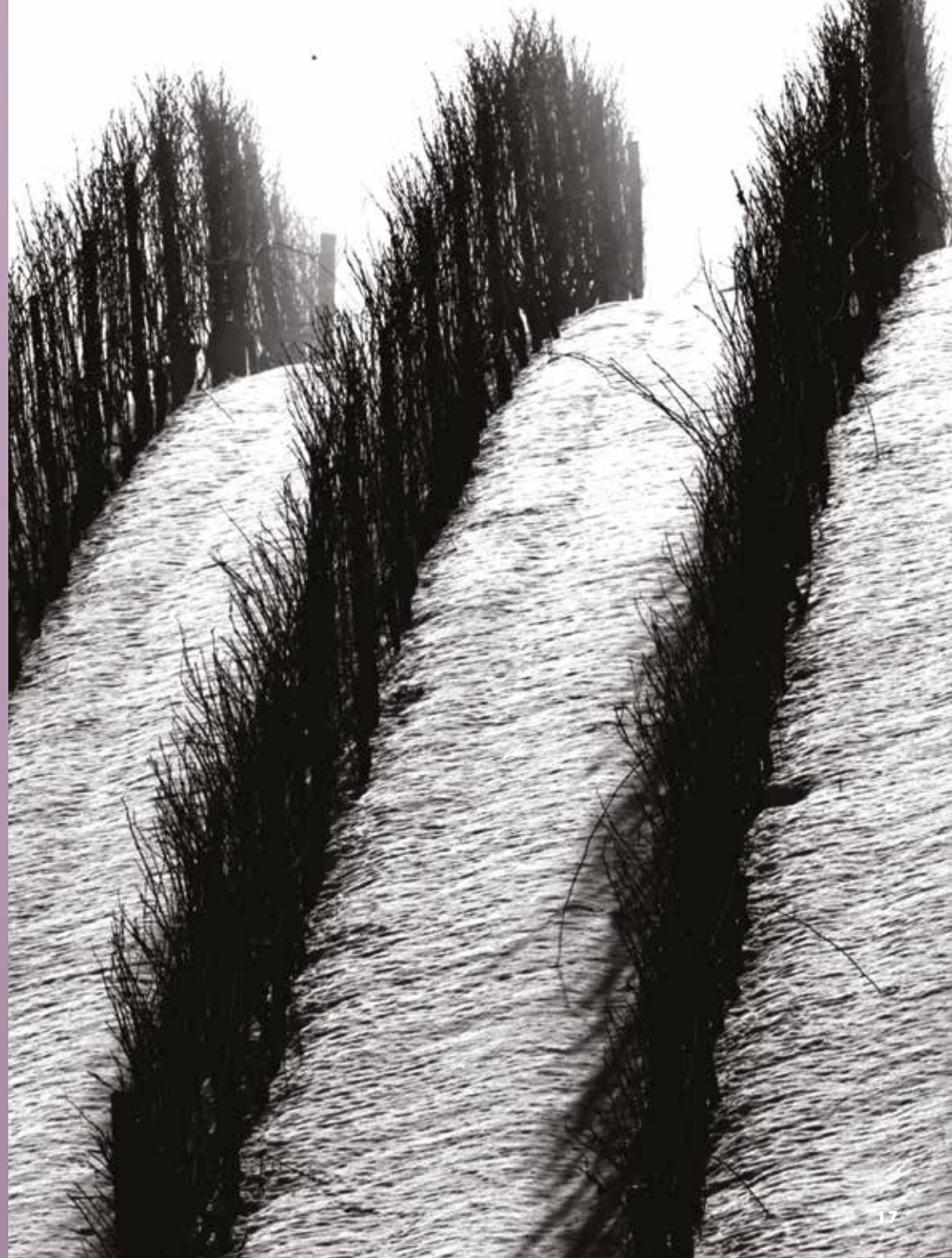
— **Geological substrate**
Leguio formation, 12 million years
old (Serravallian stage).

— **Varietal**
100% Nebbiolo

— **Vinification**
fermentation and maceration
in stainless steel for about
three weeks at a controlled
temperature. Spontaneous
malolactic fermentation in wood.

— **Aging**
32 months in new French oak
tonneaux.

— **Average annual production**
3,400 bottles



breeding



BAROLO
d.o.c.g.
ROCCHES
DI CASTIGLIONE

in Castiglione Falletto

Wine grown on a single vineyard facing south-east, at an elevation of 340 m asl/1115 ft asl. Estate-owned vineyard since 1994.

— **Type of soil**
brown, rich in sand, medium calcareous.

— **Geological substrate**
Diano sandstone in transition to Sant'Agata fossil marl, 9 million years old (Tortonian stage).

— **Varietal**
100% Nebbiolo

— **Vinification**
fermentation and maceration in stainless steel for about three weeks at a controlled temperature. Spontaneous malolactic fermentation in wood.

— **Aging**
32 months in new French oak tonneaux.

— **Average annual production**
2,400 bottles



THE NATIVE GRAPE
VARIETIES TESTIFY,
IN THEIR TRADITIONAL
VARIETAL VINIFICATION,
TO THE UNMISTAKABLE
IDENTITY OF PIEDMONTESE
WINES.



LANGHE

d.o.c.

NASCETTA DEL COMUNE DI NOVELLO

Nascetta is a rare native white grape variety in the land of Nebbiolo. A semi-aromatic varietal known for its excellent bottle-aging potential.

The local pronunciation of the variety name is Nas-cëtta.

— **Type of soil**
white, marly, medium calcareous.

— **Varietal**
100% Nascetta
from vineyards located in Novello.

— **Vinification**
slow fermentation in stainless steel at a low temperature.

— **Aging**
in steel, with 8 months sur lies.

— **Average annual production**
6.500 bottles



DIANO D'ALBA *d.o.c.g.* SORÌ DEL CASCIOTTO

The village of Diano d'Alba is a story unto itself where the Barolo wine-growing area is concerned. In fact, traditionally the most widely grown varietal here is Dolcetto, which expresses all its character in the 76 vineyards with prized southerly exposures called "Sorì".

— **Type of soil**
white, marly with sand, medium calcareous.

— **Varietal**
100% Dolcetto

— **Vinification**
fermentation and maceration in stainless steel for about one week at a controlled temperature. Spontaneous malolactic fermentation.

— **Aging**
6 months in steel.

— **Average annual production**
5.000 bottles



BARBERA D'ALBA *d.o.c.* valdisera

Only the finest clusters of Barbera grapes, capable of crafting a very easy-drinking wine with great personality and structure.

— **Type of soils**
clayey and calcareous, with aspects capturing the autumn sun.

— **Varietal**
100% Barbera

— **Vinification**
fermentation and maceration in stainless steel for about 10 days at a controlled temperature. Spontaneous malolactic fermentation.

— **Aging**
9 months in steel and used French oak tonneaux. This is followed by one additional year in the bottle.

— **Average annual production**
10.000 bottles

WWW.ARNALDORIVERA.COM

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HOUSEDDA