

ARNALDO RIVERA

BAROLO

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 premium quality grapes. 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-producing winery, the Arnaldo Rivera brand name is how the grower families have chosen to say thank you to their inspiration, sixty years after the founding of the Cooperative. In a masterpiece of generosity and intuition - 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.



THE BOUNDARIES OF THE BAROLO GROWING AREA



181
OFFICIAL CRUS
(MGA-MENZIONI
GEOGRAFICHE AGGIUNTIVE)
IN THE **11** VILLAGES



BAROLO

d.o.c.g.

undicicomuni

A unique wine; a true expression of each vintage. Top quality clusters tended with care in the best positions on our vineyards in 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 soil
clayey and sandy calcareous marls

— Varietal
100% Nebbiolo

— Vinification
fermentation on the skins for 13 days in stainless steel at a controlled temperature of between 20° and 30° C. Spontaneous malolactic fermentation in wood.

— Aging
20 months in French oak with the following capacities: 25% in second- and third-fill tonneaux, 50% in 25 hl casks, 25% in 50 hl casks.

— Average annual production
50,000 bottles





gentleness

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

Wine made from grapes grown on 5 different vineyards within the cru, facing due south at an average elevation of 400 m asl.

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

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

— **Varietal**
100% Nebbiolo

— **Vinification**
fermentation on the skins in stainless steel for 13 days at a controlled temperature of between 20° and 28° C. Spontaneous malolactic fermentation in wood.

— **Aging**
32 months in French oak with the following capacities: 50% in second- and third-fill tonneaux, 50% in 25 hl casks.

— **Average annual production**
5.900 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 asl.
Estate-owned vineyard since 1999.*

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

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

— **Varietal**
100% Nebbiolo

— **Vinification**
fermentation on the skins in stainless steel for 15 days at a controlled temperature of between 20° and 30° C. Spontaneous malolactic fermentation in wood.

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

— **Average annual production**
2,400 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 asl.*

— **Type of soil**
white, marly, rich in clay and
limestone.

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

— **Varietal**
100% Nebbiolo

— **Vinification**
fermentation on the skins
in stainless steel for 12 days
at a controlled temperature
of between 20° and 28°
C. Spontaneous malolactic
fermentation in wood.

— **Aging**
32 months in French oak tonneaux,
20% new and 80% second and
third fill.

— **Average annual production**
4.000 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 asl.

— **Type of soil**
white, marly with gravel and skeleton, medium calcareous.

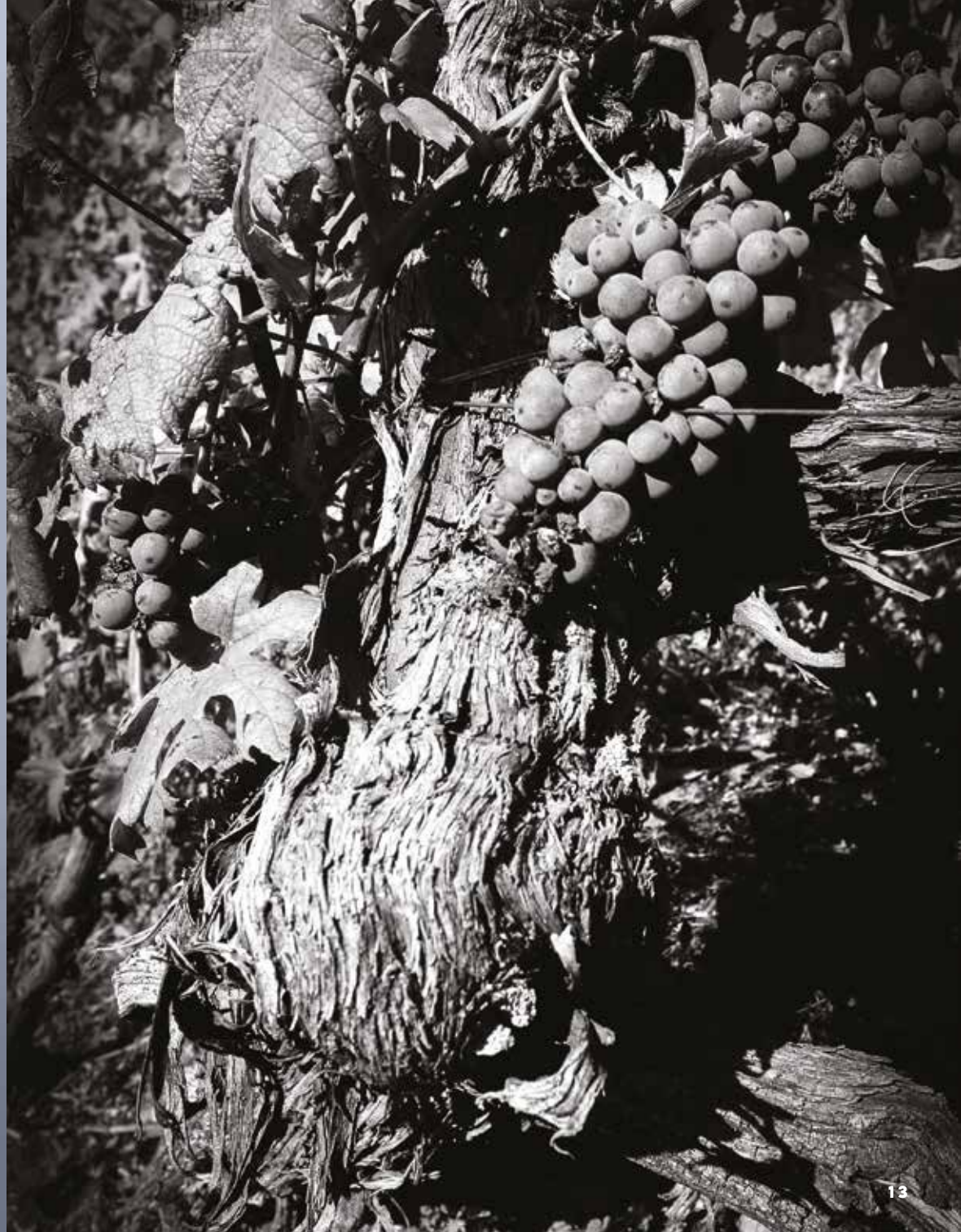
— **Geological substrate**
Sant'Agata fossil marl in transition to Diano sandstone, 9 million years old (Tortonian age).

— **Varietal**
100% Nebbiolo

— **Vinification**
fermentation on the skins in stainless steel for 16 days at a controlled temperature of between 20° and 30° C. Spontaneous malolactic fermentation in wood.

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

— **Average annual production**
4.500 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 asl.*

— **Type of soil**

deep and dark, marly with low chalk content and rich in clay.

— **Geological substrate**

Sant'Agata fossil marl, 10 million years old (Tortonian age).

— **Varietal**

100% Nebbiolo

— **Vinification**

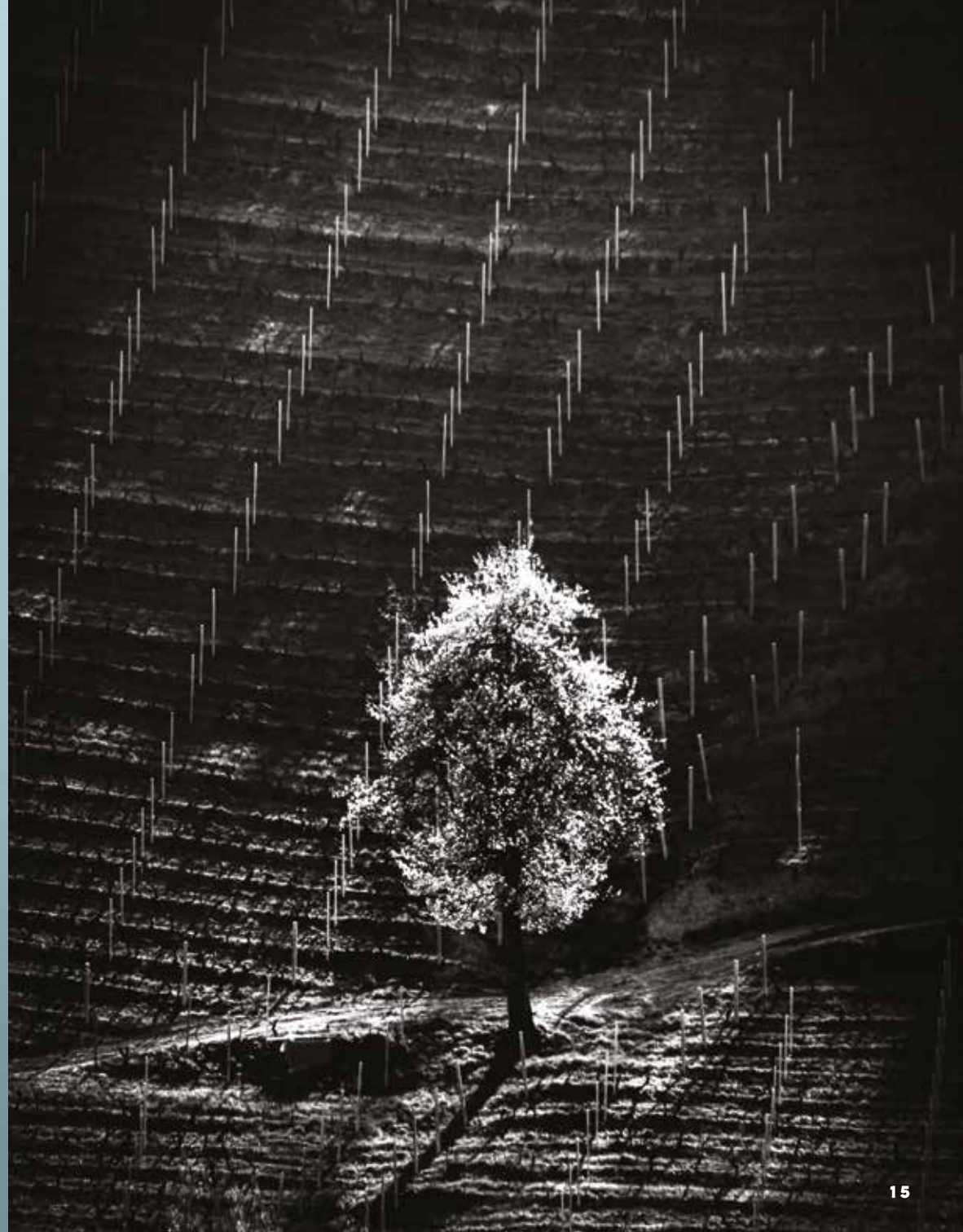
fermentation on the skins for 15 days in stainless steel at a controlled temperature of between 20° and 30° C. Spontaneous malolactic fermentation in wood.

— **Aging**

32 months in new French oak tonneaux.

— **Average annual production**

3,400 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 asl.*

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

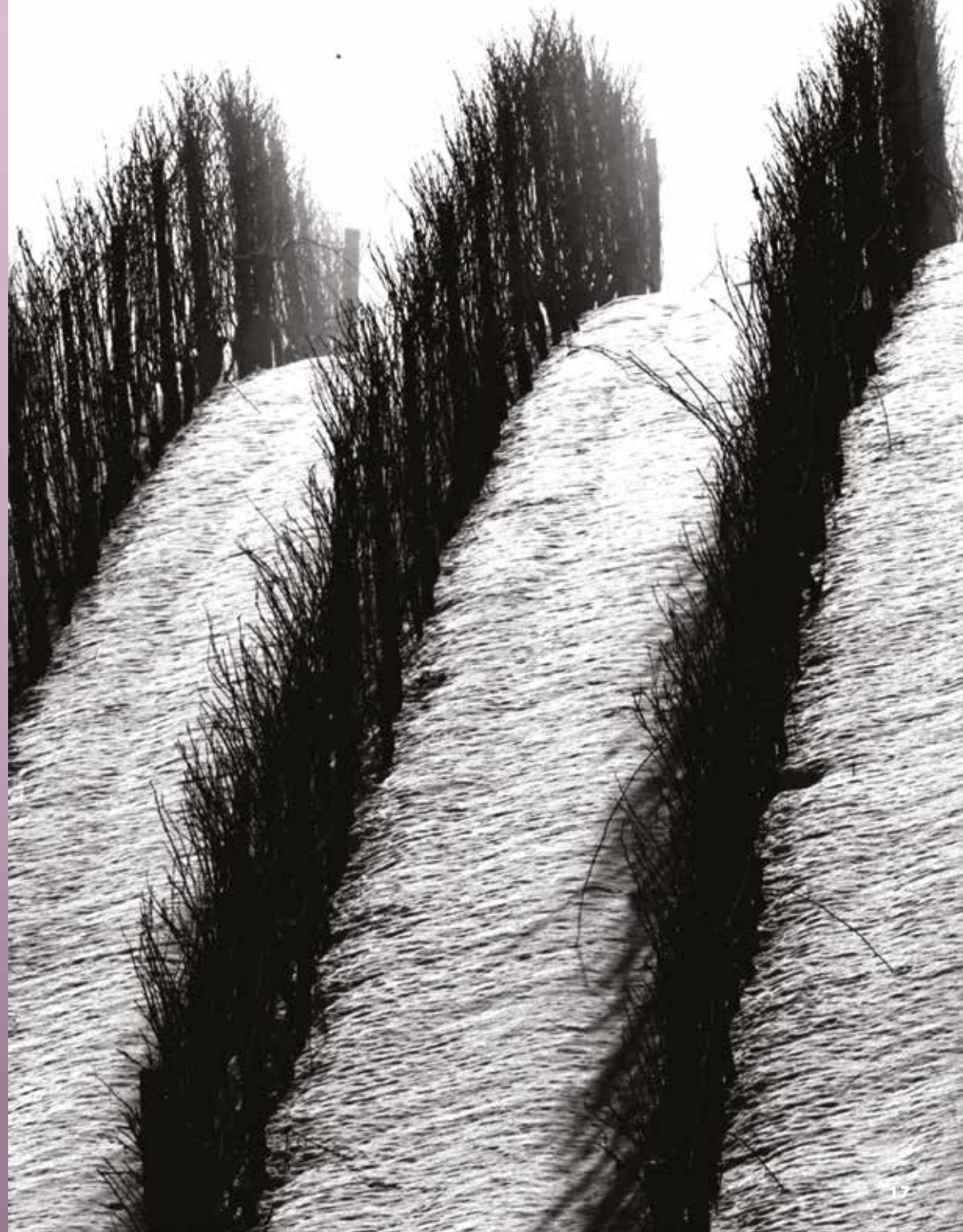
— **Geological substrate**
Lequio formation, 12 million years
old (Serravallian age).

— **Varietal**
100% Nebbiolo

— **Vinification**
fermentation on the skins
for 18 days in stainless steel
at a controlled temperature
of between 20° and 30°
C. 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
Estate-owned vineyard since 1994.*

— **Type of soil**
dark, marly with a substantial percentage of sand, medium calcareous.

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

— **Varietal**
100% Nebbiolo

— **Vinification**
fermentation on the skins in stainless steel for 16 days at a controlled temperature of between 20° and 30° C. 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.

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

— **Varietal**
100% Nascetta

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

— **Aging**
in steel, with 6 months sur lies.

— **Average annual production**
4,000 bottles



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

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 potential in the 76 vineyards with prized southerly exposures called "Sorì".

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

— **Varietal**
100% Dolcetto

— **Vinification**
fermentation on the skins for 6 days in stainless steel at a controlled temperature of between 22° and 26°C. Spontaneous malolactic fermentation.

— **Aging**
6 months in steel.

— **Average annual production**
4.400 bottles



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

Only the finest clusters of Barbera grapes grown around Alba, capable of crafting a very easy-drinking wine with great character and aging potential.

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

— **Varietal**
100% Barbera

— **Vinification**
fermentation on the skins in stainless steel for 8 days at a controlled temperature of between 22° and 30° C. Spontaneous malolactic fermentation.

— **Aging**
9 months in steel and French oak tonneaux. This is followed by at least 8 additional months in the bottle.

— **Average annual production**
8.000 bottles

WWW.TERREDELBAROLO.COM/ARNALDORIVERA

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