

November 2004

La Spinetta, Campè

Giorgio Rivetti is a man on the move, having in recent years added a major vineyard holding in Grinzane Cavour as well as a 60 hectare estate (45 are currently in production) in Tuscany, Casanova della Spinetta. Rivetti makes some of the best and most popular new-style Barbarescos (and now a new Barolo) of the Langhe, working with yields that he typically limits to 2 tons per acre by doing extensive green harvesting and foregoing the use of fertilizers.

Rivetti has been in his airy new winery in Grinzane Cavour since the 2000 harvest (he still makes his Pin, Moscato and still white wines in the old facility in Castagnole Lanze, just south of Asti), and I tasted his current line up of wines in the spacious tasting room at the foot of Rivetti's steep Barolo vineyard. He uses rotofermenters for Barolo and Barbaresco, but notes that his fermentation generally lasts six to ten days, which is longer than most fermentation using this device.

2002 Chardonnay Lidia	87
2001 Langhe Bianco (Sauvignon)	88
2002 Barbera d'Asti Cà di Pian	87
2003 Barbera d'Asti Cà di Pian	88-89
2003 Barbera d'Alba Gallina	90-92
2003 Barbera d'Asti Superiore	90
2001 Pin	90
2002 Barbaresco normale	88
2002 Barolo	87-89
2001 Barbaresco Gallina	92
2001 Barbaresco Staderi	93+
2001 Barbaresco Valeirano	93+
2001 Barolo Campè	92+
2000 Barolo Campè	92