



"Rivetti & Lauro" comes out of an ambitious idea. The vineyards of Valtellina tell us centuries of history and tradition. They are the largest terraced wine-growing area in the Italian mountains.

We want to start from the tradition to introduce new growing techniques focused on organics and biodynamics, in harmony with the mountain environment.

"Rivetti & Lauro" only makes manual vintages, collecting the best grapes into boxes. We want to maintain the homogeneity of the product by considering its origin. After focusing on selection the grapes the must goes into small tanks and then refined into French oak barrels, tonneaux and barriques. In our wine it is possible to find the scent and characteristic of our territory. Wines that come from the DOCG areas of Sassella, Inferno, Valgella and in the surroundings of Tirano.

Calis
Terrazze Retiche di Sondrio IGT

Grapes: Nebbiolo 50% and Pignola 35% white vinificated, Sauvignon 15%
Vineyard: Valgella Tresenda vineyard - Sand/Clay - 4500 vines p. hectare.
Vilification: Manual harvest, soft pressing, cold settling, fermentation and aging in stainless steel tanks.

Ui' Sassella
Valtellina Superiore DOCG

Grapes: Nebbiolo 100%
Vineyard: Sassella Vigna Stangoni - Sand/Clay - 4500 vines p. hectare.
Vilification: Manual harvest, destemmed, fermentation in stainless steel tanks. Aging in French oak barriques (1st passage) for 24 months.

Ui' Vigna 117 Inferno
Valtellina Superiore DOCG

Grapes: Nebbiolo 100%
Vineyard: Inferno Vigna Piasini - Sand/Clay - 4500 vines p. hectare.
Vilification: Manual harvest, destemmed, fermentation in stainless steel tanks. Aging in French oak barriques (1st passage) for 24 months.

LÈCIA Vignetti Urbani
VDT - Vino Rosso

Grapes: Nebbiolo 100%
Vineyard: Valtellina Superiore Vigna Merizzi- Sand/Clay - 5500 vines p. hectare.
Vilification: Manual harvest, destemmed, drying of grapes in crates for 4-5 months, fermentation in small barrels, ageing in American oak barriques of first passage, no filtering.

