

Tuesday, June 25<sup>th</sup>2019

**ArnaldoRivera Barolo undicomuni 2015 – 16.5/20**

Tasted blind. Mid to deep ruby with orange tinges. A little subdued, but with plenty of concentrated fruit waiting to come out. Mouth-filling with rich, coating tannins. Accessible and delicious. (WS)

**ArnaldoRivera Barolo Ravera 2015 – 17/20**

Novello. Tasted blind. Lustrous ruby. Brooding nose with notes of sweet spice and with plenty of depth. Fantastic grainy tannins shaping the luscious but not heavy fruit. Balancing tangy acidity on a long tactile finish. Can be approached now. (WS)

**ArnaldoRivera Barolo Monvigliero 2015 – 17/20**

Verduno. Grapes come from four growers who together own 2 ha (5 acres), which were planted between 1948 and 2002. Grapes are crushed, destemmed and are cooled down to 10–12 °C for two to three days. Temperature is then increased in the tank up to 28 °C to start fermentation. Pumping over and délestage with some mechanical punching down. Total time on the skins was 14 days, and the total time for the alcoholic fermentation to terminate. Aged in tonneaux of which 30% new as well as large oak cask, where it also went through MLF. 4,000 bottles produced.

Mid ruby. Quite dusty with hints of very ripe fruit. Medium-bodied palate and juicier and with better focus than the nose. Quite a lot of tannins, but the juicy fruit carries this effortlessly. Robustly tannic (much more than I would have expected from this cru), but fluid on the finish. (WS)

## **Arnaldo Rivera Barolo Boiolo 2015 – 17/20**

La Morra. Since 1999 this vineyard has been the co-op's own property and was replanted in 2002.

A shade deeper than their Monvigliero of the same vintage. Firmer and with a little more concentration but also a little richer. Concentrated and fruity, but really well balanced with cracking tannins and bright acidity. (WS)

## **Arnaldo Rivera Barolo Castello 2015 – 17+/20**

Grinzane Cavour. Mid ruby with orange tinges. Brooding, earthy and with prominent malty notes. There is the beginning of tobacco, which seems to indicate some evolution, but this is in spite of that firm fruit. The palate shows plenty of life though and almost racy acidity on ripe, sweet-sour cherry fruit and long, coating tannins. (WS)

## **Arnaldo Rivera Barolo Bussia 2015 – 17++/20**

Monforte d'Alba. Vineyards in the higher parts of this cru near the village of Monforte; grapes come from different parcels at 400 m elevation. Aged in tonneaux.

Concentrated mid ruby with orange tinges. A hint of malt and pumpnickel like their Castello of the same vintage, but less in the foreground. This wine needs to take really deep breaths. Deep and alluring sweet-sour cherry nose. Intense and a little monolithic and inherently fresh. Layered, juicy cherry fruit and beautiful, compact yet rich tannins. Fantastic balance and length. Star potential. (WS)

## **Arnaldo Rivera Barolo Vignarionda 2015 – 17+/20**

Serralunga d'Alba. Grapes come from a plot of 0.8 ha (2 acres) with only one owner. Aged in new oak. 3300 bottles made.

Mid ruby. Perfumed and a little brooding with notes of posh oak and just a touch of malt. I wonder whether this would have been tighter on the nose if it had only been aged in large oak cask, but it has a fine, perfumed quality to it. Firm, fresh, concentrated fruit palate and the tannic charge is already much more powerful than the first vintage in 2013. (WS)

## **Arnaldo Rivera Barolo Rocche di Castiglione 2015 – 16.5/20**

Castiglione Falletto. Tasted blind. Deep ruby with orange tinges. Dark, spicy and herbal with hints of tobacco leaf indicating some development is already happening. A touch of what looks like sweet oak. Full, ripe, supple and forthcoming and lots of powdery tannins clinging to the ripe fruit. Acidity turns up on the finish. Quite approachable. (WS)