

INDIGENOUS

By Giorgio Rivetti



The concept is simple, real wines made from some of Italy's most interesting and extraordinary local grape varieties. These wines remain faithful to the philosophy we embrace for all the wines in the Indigenous Selections portfolio -- quality over quantity, no chemicals, no herbicides, no pesticides, always and without exception. The wines are personally selected by Giorgio Rivetti of La Spinetta and the producers are small, family-owned vineyards with an expression of genuine character and terroir. This ensures that the wines convey their own identity and sense of place.



SCAN FOR A VIDEO FROM **GIORGIO RIVETTI**

100% Cortese. Harvest is usually the second half of September. The grapes are soft pressed and then fermentation with native yeasts. The wine then rest on its lees for a while before being bolted. the aging happened in steel vats for around 5 months. Then the wine rests in the bottle for 2 to 4 months. The vineyard is west - south/west exposed, 250 meters in elevation and the vines average 25 years in age. The soil is varied with tuffaceous, calcareous, interspersed with clayey zones, with iron-oxide rich sand and gravel. soft pressing of whole grapes with a "Bucher Inertys" press, which prevents oxidation and thereby preserves the full aroma of the grapes.

