

PICCHIONI

BRICCO RIVA BIANCA BUTTAFUOCO DOC

Location of the vineyard: Solinga Valley (Canneto Pavese).

Soil: gravel-sand soil.

Vineyard: vineyard facing south on a steep hillside.

Grapes: Croatina, Barbera and Ughetta di Solinga. The percentages of each grape can vary from vintage to vintage.

Vinification: this wine is produced only in the best vintages. We hand-harvest the grapes in 25 kg plastic boxes, carefully selecting the best ones. The grapes are destemmed and crushed. The resultant must ferments with the skins for about 20 days. The wine is then racked and ages in used oak barrels of various size for about 12 months. The wine is then put in concrete vats and finally bottled. Once bottled, the wine is stored horizontally in a dark cellar for a minimum of 6 months before release.

Tasting notes: bright very deep ruby red colour. Complex nose with black wild fruits, dried plum, tobacco, cocoa, spices, forest floor and the signature balsamic note of the grapes grown in the Solinga Valley. On palate it's rich and well-rounded, full-bodied with firm, but fine-grained tannins. Intense, lingering finish. It improves with age, reaching its very best after a minimum of 12 years from the vintage, when time has polished the edginess of youth and softened the tannins.

Pairing suggestions: it pairs perfectly with game and braised or stewed meat. It can be successfully tried with medium-aged cheese.

Service temperature: best served at 18 °C in a glass with a large bowl.

Available formats: 0,75 l bottle, 1,5 l bottle, 3 l bottle and 5 l bottle.

Contains sulphites.

Produced in Italy.



*“La gloria di colui che tutto move
per l’universo penetra, e risplende
in una parte più e meno altrove.
Nel ciel che più de la sua luce prende
fu’ io, e vidi cose che ridire
né sa né può chi di là sù discende;
perché appressando sé al suo disire,
nostro intelletto si profonda tanto,
che dietro la memoria non può ire”*

Dante Alighieri
“Divine Comedy”
Paradise, Canto I, 1-9