

Barbaresco d.o.c.g. Bric-Micca

Made from Nebbiolo grown on the Cascina Micca vineyards, this wine is aged for a total of 24 months in both big Slavonian oak casks and small French oak barrels, followed by a further 12 months in the bottle prior to its release.

The result is a fullbodied wine conjuring up blackberry, red currant and sweet spices. Highly-rated tannin framework.

This wine's power is shown at its very best with feathered game, or – for the less inclined to labour over the stove – with a board of mature cow's milk cheeses, such as Castelmagno and Bagoss di Bagolino.

DESIGNATION: Barbaresco d.o.c.g.
 GRAPE-VARIETY: 100% Nebbiolo
 VINEYARDS: village of Neive – Bric' Micca
 ADDITIONAL GEOGRAPHIC INDICATION: Bric' Micca
 FACING: south-west
 SOIL: sandy – calcareous
 VINE-TRAINING SYSTEM: Guyot
 YIELD: 50 hl./hectare
 FERMENTATION: in steel at a controlled temperature for 10 days, with traditional pumping of the must over the cap.
 AGEING: 24 months, with 60% in French oak barrels holding 225 litres and 40% in casks of Slavonian oak holding 30 hl.
 APPEARANCE: deep garnet red with varietal orange hues.
 NOSE: intense, expansive bouquet with floral notes.
 TASTE: dry and full-bodied, with soft entry developing into nicely tannic structure.
 PAIRINGS: egg pasta dishes, red meat, medium mature cheeses.

ALC. BY VOL: 14%

SERVING TEMPERATURE: 16-18°C.



Azienda Agricola Dante Rivetti