

Barbaresco d.o.c.g. Riserva BRICCO DI NEIVE

Old vineyards planted on clayey, calcareous soil. The first 24 months of maturing – mostly in big Slavonian oak casks with a small lot in small barrels made of French oak – are followed by a further 12 months in large casks, giving a total of three years of ageing. An additional 18 months in the bottle make it earn the ‘reserve’ label. This is the Barbaresco Bricco di Neive Riserva recipe according to the Rivetti family: expansive and aristocratic on the mouth, with extraordinary length and very refined tannins.

A great wine for life’s big moments. If a serving suggestion is absolutely necessary, try uncorking it alongside a roast duck that has just ‘happened’ to swallow a little black truffle before being put in the oven.

DESIGNATION: Barbaresco d.o.c.g. Riserva
 GRAPE-VARIETY: 100% Nebbiolo
 VINEYARDS: village of Neive – Bricco di Neive
 ADDITIONAL GEOGRAPHIC INDICATION: Bricco di Neive
 FACING: south-west
 SOIL: clayey – calcareous
 VINE-TRAINING SYSTEM: Guyot
 YIELD: 50 hl./hectare
 FERMENTATION: in steel for 10-12 days at a controlled temperature, with traditional pumping of the must over the cap.
 AGEING: 36 months in oak, with 80% in Slavonian casks holding 50 hl. and 20% in 225-litre barrels for the first 24 months, followed by blending and a further 12 months in casks of Slavonian oak.
 APPEARANCE: deep garnet red, taking on varietal orange hues with ageing.
 NOSE: intense, expansive bouquet.
 TASTE: dry and full-bodied, with tannins on entry and long, nicely tannic structure.
 PAIRINGS: red meat and game, medium mature cheeses.
 ALC. BY VOL: 14%
 SERVING TEMPERATURE: 18°C.



Azienda Agricola Dante Rivetti