



“RIVA DEL BRIC” BAROLO DOCG

GRAPES

100% Nebbiolo – Michet and Lampia sub-varieties.

PRODUCTION AREA

The vineyard is located in Monforte d’Alba and is characterized by clayey, calcareous soil.

VINIFICATION

The grapes are crushed and destemmed immediately after picking. Maceration follows for 15 to 20 days in special tanks to allow for a gradual release of the noble components from the skins. When the ideal ratio between the extracted tannins and colour has been reached, the wine is drawn off and the first rackings are carried out.

AGEING

Traditional-style, in oak casks and for a period in bottle.

