

Picchioni

COUNTRY

Italy

REGION

Lombardy

APPELLATION

Buttafuoco DOC



Bricco Riva Bianca Buttafuoco 2021

VARIETALS

Croatina, Barbera, Vespolina

VINEYARD PHILOSOPHY

Organic

VINEYARD NAME

Bricco Riva Bianca

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
1 Hectare	South	200 meters	Hilly	Gravel-sand

YIELD	DENSITY	CULTIVATION	VINE AGE
7,000 kg/ha	5,000 vines per hectare	Guyot	About 38 years

CLIMATE

Following the pattern of recent vintages, the hot climate was balanced by wide diurnal temperature variations. As a result, the wines exhibit vibrant acidity values and a full body.

HARVEST PERIOD

Late September.

VINIFICATION

Grapes are manually harvested in 18 kg plastic crates and selected on a sorting table. After destemming, they are pumped into a 40 hl truncated-cone Slavonian oak vat for fermentation, followed by a minimum maceration period of 40 days.

AGING

Aged for a minimum of 24 months in large oak barrels before bottling, followed by at least 8 months of bottle aging prior to release.

LONGEVITY

30 years

OF BOTTLES PRODUCED

6247

FIRST VINTAGE PRODUCED

1990

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RES. SUGAR
14.0%	6 g/l	38.3 g/l	2 g/l

TASTING & PAIRINGS

Appearance: Bright deep ruby red color.

Nose: Complex black fruit, tobacco, cocoa, and Solinga balsamic notes.

Palate: Rich and full-bodied with fine-grained tannins and a lingering finish.

It peaks after 12+ years as time polishes its youth and softens tannins.

Pairings: Game and braised or stewed meat. Also with medium-aged cheese.

Serving Temperature: 57-60°F



AVAILABLE FORMATS

750 ml, 1.5 L



@volioimports • volioimports.com