

Pietro Rinaldi

*"Bricco Cichetta" Barbera d'Alba Superiore DOC*



Vineyard location: Madonna di Como located at the top of a hill, with 360° exposure. Bricco Cichetta is an old vineyard with more than 50 years.

Vinification: Temperature-controlled fermentation in stainless steel between 28° and 30° degrees for about 10 days, frequent pumping over and subsequent malolactic fermentation.

Refinement: 12 months in large 25-hl Slavonian oak barrels

Grape varieties : Barbera

Altitude : 300m - 340m ASL

Vineyard age : 50-year-old vines

Exposure : 360° exposure

Soil : Calcareous and clayey marl

Tasting notes :

Deep ruby red, almost impenetrable with intense violet reflections. The nose has intense aromas of ripe fruit, spicy hints such as licorice and vanilla. On the palate, it develops warmth and power, revealing fruity tones of ripe cherry, berries and mineral notes with a long and persistent finish.

