

Rivetto

Barolo Briccolina DOCG



Briccolina was the pioneer vineyard for Rivetto's biodynamic approach and is now the only Barolo cru certified biodynamic by Demeter. It is a vineyard-garden, entirely worked by hand.

Location: Serralunga d'Alba

Yeasts: Indigenous

Maceration time: 50/60 days

Fermentation vessel: wood vat open top

Length of Aging: 40 months

Aging: 15 hl oak barrels

Closure: natural cork

Grape varieties : Nebbiolo

Altitude : 340m ASL

Exposure : West, South-West

Soil : Highly clayey and calcareous, with abundant presence of marl at a depth of 2 meters. Soil with sub-alkaline reaction.



Press Notes

The Wine Advocate

2018, 2017 92 points

James Suckling

2016 91 points
2015 91 points

Wine Enthusiast

2018, 2014 94 points

