

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.

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

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

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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