

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

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