



Barolo DOCG Briccolina

Classe



CURRENT VINTAGE: 2016

MUNICIPALITY Serralunga d'Alba

ALTITUDE 340 meters

EXPOSURE West, South-West

TERRAIN Extremely clayey and calcareous, with a strong marl presence at 2 meters deep. Sub-alkaline reaction soil.

VARIETAL 100% Nebbiolo.

NOTE Briccolina is the pioneer vineyard for our biodynamic approach, introduced here in 2015

IN THE VINEYARD Scaled selection, carried out three times during the 45 days before the grape harvest. Manual harvest as late as possible.

IN THE CELLAR Stalk and grape seeds removal/pressing and maceration for 50/60 days on average, half of which with submerged-cap and the others with floating cap. No controlled temperature during the fermentation that occurs in special wood vat open at the top. Malolactic completed.

YEAST indigenous

CLARIFICATION gel bentonite

AGEING 36 months in 15 hl. oak barrels

IN-BOTTLE REFINEMENT 12 months minimum

CHARACTERISTICS Bright ruby red with orange reflexes, gentle bouquet of flowers and spices, at the palate is dry and elegant, sober, of good structure for long ageing, with delicate tannins.

SERVING TEMPERATURE 16°C

PAIRINGS bollito misto, civet rabbit, braised meat. Da solo.

OUR APPROACH In 2011 we started to think and act organic in the vineyards (officially certified since 2016). In 2015 our evolution continued with the introduction of a Biodynamic approach to the entire property. Key changes to improve the ecosystem include, adding trees and plants in the vineyards, introducing a green garden, and building birdhouses. While we have always sought balance in the vineyards, we now look for it in every part of our environment. For us, that means no chemical weeding, no systemic anti-parasite treatments, and no chemical fertilization. In addition, we plant barley, oats, and clover between the vines to revitalize the soil. To keep soft the soil not to stress the roots of the vines. We use corroborates to reduce chemical treatments and we even make our own compost. To promote as much biodiversity as possible we practice farming diversification by incorporating other crops. Finally, we always bottle with the energy of the waning moon.

