

PICCHIONI

"BRICCO RIVA BIANCA" BUTTAFUOCO DELL'OLTREPÒ PAVESE DOC

Vineyard located in: Canneto Pavese.

Soil: the vineyard is located on a southwest-oriented medium steep sloping hillside. Sandy and cobbled soil.

Grapes: Croatina, Barbera and Ughetta di Solinga in varying proportions each vintage.

Vinification: this wine is produced only in the best vintages with carefully selected grapes. After the pressing of the grapes, the must is left in contact with the skins for a period varying from 20 to 25 days and then is put in barrique for a minimum of 12 months. It ages in bottle for additional 6 months.

Tasting notes: dark ruby red colour, with aubergine shadows. Clean and vinous, this wine draws arches full of glycerine on the glass sides. On palate it's round and complex with well-balanced tannins; it displays flavours of red fruits, cherry, plum and a fine chocolate note.

Pairing suggestions: it goes well with game, stews and roasted meats. Try it also with medium ripened cheese.

Service temperature: best served at a 18 °C temperature in a glass with a large bowl.

Available formats: 0,75 lt bottle and 1,5 lt magnum bottle.



Bricco Riva Bianca
BUTTAFUOCO
DELL'OLTREPÒ PAVESE
DENOMINAZIONE DI ORIGINE CONTROLLATA

*La gloria di colui che tutto move
per l'universo penetra, e risplende
in una parte più e meno altrove.
Nel ciel che più de la sua luce prende
fu' io, e vidi cose che ridire
né sa né può chi di là sù discende;
perché appressando sé al suo disire,
nostro intelletto si profonda tanto,
che dietro la memoria non può ire.*

*Dante Alighieri
Paradiso, Canto I, 1-9*