

BARBARESCO DOCG

Ricü

The Barbaresco DOCG Ricü is a red wine, aged 30 months in oak barrels, produced with Nebbiolo grapes coming from the DOCG (Denominazione di Origine Controllata e Garantita) area of Barbaresco. The blending of our best grapes coming from different vineyards, along with the long ageing process, produces a wine extremely rich in perfume and structure. The Barbaresco DOCG Ricü is perfect to be matched with red and roasted meat and game.

VINEYARD

Position: Barbaresco and Treiso municipalities;
Grape varietal: Nebbiolo;
Altitude: 250-350 m above the sea level;
Exposure: south, west;
Geological origin¹: Lequio formation - alternation of sandstones (more and less cemented), sands, compact marls and S.Agata fossil marls - grey-blue marls (more and less sandy) with local sandy-conglomerated intercalations;
Soil²: fine and calcareous Typic Ustorthent, coming from the hillsides;
Planting density: 4,000 - 4,200 vine stocks/ha;
Growing method: trellis;
Pruning method: Guyot;
Grape yield: 8,000 Kg/ha;
Wine yield: 4,800 L/ha.

VINIFICATION

The Nebbiolo is a late-ripening grape varietal. It has to be harvested between the end of September and the first decade of October. Grapes coming from different vineyards are harvested and vinified separately.

Once in the winery, grapes are destemmed and crushed. Then, they are put in stainless steel thermo-conditioned tanks where the alcoholic fermentation takes place. The alcoholic fermentation lasts about one week at a temperature of 28-32°C

After racking and pouring, the wines remain in contact with their lees (temperature of 20-22 °C) for at least two months while they complete the malo-lactic fermentation.

Now the wines are ready to be tasted and, according to their features, blended together.

After blending, the refining in oak barrels starts. Both new and once-used barriques (225 l) are used. Refining lasts 30 months.

Eventually, after 3 years from the harvest, the Barbaresco DOCG Ricü is bottled and, after at least 6 months of storage in our cellar, it is ready to be marketed.

ORGANOLEPTIC PROFILE

Colour: deep garnet red with orange reflexes;
Bouquet: deep with pleasant hints of wood, ripe fruit and spices;
Taste: good structure, strong, tough but gentle tannins. Warm and persistent ending.

FOOD PAIRINGS

Because of its good structure this wine is perfect to be paired with red and roasted meat and game.

Serving temperature: 18 °C

¹ A.VV. Carta geologica d'Italia 1:100.000;

² I.P.L.A., 2007. Carta dei Suoli del Piemonte 1:250.000

