

GRAPPA of BARBARESCO

Ricü

The Grappa of Barbaresco Ricü is the distillate of the fermented marcs of Nebbiolo grapes coming from the vinification of the Barbaresco Ricü (44%vol). It is characterized by its amber color, its wide and rich perfume with hints of cherries, chocolate and vanilla. The Grappa of Barbaresco Ricü is full bodied yet delicate. It's suitable to be drunk at the end of a meal, to be matched with coffee or dark chocolate, or to be enjoyed during meditation.

VINEYARD

Position: Barbaresco municipality;

Vineyard: Sorì Montaribaldi , Rio Sordo, Marcarini;

Grape varietal: Nebbiolo;

Altitude: 250 - 280 mt above the sea level;

Exposure: south, south-west, east

Geological origin¹: 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: 4,200 vine stocks/ha;

Growing method: trellis;

Pruning method: Guyot.

VINIFICATION

After the alcoholic fermentation and the following racking, the wine is divided from the marcs. The marcs are brought to the distillery. Here comes the distillation process: thanks to the high temperature, the alcohol and the other important substances included in the marcs are evaporated and concentrated. Then, the ageing in different oak barrels begins. Eventually, the Grappa of Barbaresco Ricü is bottled and marketed.

ORGANOLEPTIC PROFILE

Colour: amber;

Bouquet: complex, delicate, enveloping with hints which remind of cherries, soft fruits, chocolate and vanilla.

Taste: rich, delicate, with great harmony and persistence.

FOOD PAIRINGS

Because of its characteristics, this grappa is perfect to be enjoyed at the end of a meal or during meditation, and to be paired with coffee and dark chocolate.

Serving temperature: 18 °C



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

