

GRAPPA of NEBBIOLO for BARBARESCO

Ricü

The Grappa di Nebbiolo da Barbaresco Ricü is made up of fermented marcs from Nebbiolo for Barbaresco wine. This amber color grappa is warm, outstandingly full and well balanced, with a rich and intense bouquet.

VINEYARD

Position: Barbaresco and Treiso municipality;

Grape varietal: Nebbiolo;

Altitude: 250-350 m above the sea level;

Exposure: south, west;

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 hill-sides;

Planting density: 4,000-4,200 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 for distillation: thanks to the high temperature, the alcohol and the other important substances present in the marcs are evaporated and concentrated.

Then, the refining in oak barrels (*barriques*, 225 L) begins and lasts about 120 months. Eventually, the Grappa di Nebbiolo da Barbaresco Ricü is bottled and marketed.

ORGANOLEPTIC PROFILE

Colour: deep golden, amber yellow;

Bouquet: wide and rich with notes which remind of spices, vanilla and toasting.

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

FOOD PAIRINGS

Perfect to be enjoyed at the end of a meal, to be paired with coffee and dark chocolate, for meditation.

Serving temperature: 18 °C



¹ AVV. Carta geologica d'Italia 1:100.000;

² IPLA, 2007. Carta dei Suoli del Piemonte 1:250.000

