THE SOURCE

Andrea Picchioni

2016 Bricco Riva Bianca

Varietal(s)	Croatina, Barbera and Ughetta di Canneto, in varying proportions each vintage.
Region	Lombardy, Italy
Short Summary	
Terroir	Oltrepò Pavese is located in the far southwestern corner of Lombardia, a sort of appendage that is scrunched between Piemonte and Emilia Romagna. The communes of Buttafuoco are located about 100 miles directly east of Torino and 40 miles south of Milano, within two valleys. Picchioni's steep vineyards are located in the Solinga Valley (Sun Valley), an amphitheater with an east end opening that holds in the sun's heat longer than other areas in the region. The result of the heat is stressed vines that render wines of strength and depth, with the shoulders and tannins provided by Croatina and the acidic drive and bright intensity from Barbera—together an extremely compelling pair. Picchioni's organically farmed Buttafuoco vineyards are steep and mostly face south and southwest and reach altitudes of up to 220 meters, prime for still red wines. The Solinga valley is full of wild, dense forest and this is felt and tasted in the nuances and energy of his wines. The use of the word, bricco, in the name of Bricco Riva Bianca indicates that it comes from a specific parcel each year inside the original Buttafuoco site.
Cellar Notes	Manually harvested and completely destemmed, it's vinified with natural yeasts in concrete vats. Sulfites are added prior to fermentation and then after malolactic fermentation; the SO2 level never exceeds 60mg/l (60 parts per million). The maceration on skins lasts a minimum of 90-120 days, but with some vintages extending to a full year skins—you don't hear that one every day.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	14-14.5%
Total SO2	None Added—Very Low—Low—Medium—High