

THE SOURCE

Producer	Andrea Picchioni		
Wine			
Region and Country	Lombardy, Italy		
Varietal(s)	Croatina, Barbera and Ughetta di Canneto, in varying proportions each vintage.		
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.		
Soil	The soils in the Solinga Valley are compacted sands with a mix of small and medium-sized, extremely hard granite-like igneous cobbles with a high content of quartz and loads of organic matter in the topsoil—a result of Picchioni's no-till farming! Much of the bedrock deep below is a conglomerate composed of these quartz-rich, rounded rocks. Most of the sands in the lower section of his vineyards are mildly calcareous and further upslope there's a more loamy mixture of sand and clay. The parcel of this wine is deep soil with more sandy elements and rock.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted before 1980	Altitude(m); Aspect	170-220; South
Vinification	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.		
Aging	Aged in 20-hectoliter Slovenian botte for two years. There is no fining or filtration.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfites		

Observations (subjective and abstract; based on young wines)

General Impressions	Brooding, Fresh Red and Black Fruit, Savory, Salty, Baking Spice, Open-Knit, Energetic, Complex, Exciting		
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

Lab Analysis (general range)

Alcohol %	14-14.5%	Titrateable Acidity (g/L)	
pH		Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Andrea Picchioni
Read more about The Source and Andrea Picchioni at www.thesourceimports.com