

BARBARESCO DOCG

PAJORÈ

FIRST YEAR OF PRODUCTION: 2004

THE WINE

it's made from the estate's vineyard Pajorè, one of the historical and renowned Cru of the Langhe hills, not far from the town hall of Barbaresco. The south exposure and the geomorphological conditions are absolutely amazing and allow for a combination of both harmony and strength, releasing nuances of wild strawberries, officinal herbs and clove. A wine of great personality: balsamic and spicy.

Serving Temperature: 16°C.



VINIFICATION

Harvest:

manual in small crates, in the first ten days of October (with slight variations depending on weather conditions).

Fermentation and maceration:

in stainless steel vats at a controlled temperature not over the 30°C for a period of about 3-4 weeks. Following the alcoholic fermentation, the wine is racked and undergoes a malolactic fermentation, which normally lasts a month.

Ageing:

for about 12 months in large Slavonian oak barrels, then into concrete vats for 6-9 months and then bottled before being released onto the market.

VINEYARD

Altitude: 230 - 300 a.s.l.

Exposure: South.

Soil: white marl clayey - calcareous.

Year of planting: 1965 - 2008.

Training system: Guyot.

Rizzi Azienda Vitivinicola

Via Rizzi 15, 12050, Treiso (Cn)

Tel. (+39) 0173 638161

www.cantinarizzi.it

cantinarizzi@cantinarizzi.it