

BARBARESCO DOCG

RIZZI

FIRST YEAR OF PRODUCTION: 1974

THE WINE

It's the emblem of the winery, the way through which the estate's style shows itself, constantly looking for elegance and purity. It comes from the grapes harvested from the Rizzi Cru, which is a large vineyard varying in different altitudes, exposures and soils. This is a classical Barbaresco; notes of fresh fruit and underbrush coexist, giving it imminence and longevity.

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

VINEYARD

Altitude: 220 - 310 a.s.l.

Exposure: South, South-West.

Soil: white marl clayey-calcareous, alternated by sand.

Year of planting: 1969 - 2004.

Training system: Guyot.

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