

STERBU

FIRST YEAR OF PRODUCTION: 2010

THE WINE

The idea to make Sterbu ("turbid" in the local dialect) was born at Ristorante Felicin in Monforte d'Alba. During convivial evenings spent with friends, Enrico Dellapiana brought to the table some bottles of unfiltered Chardonnay samples directly from the steel vats, which turned out to be a pleasant inspiration. Sterbu is a fresh, carefree wine, perfect for sipping beside the pool or on a sunny beach. The wine is aged on lees and characterized by a long-mineral persistence.

Serving Temperature: 8-10°C.



VINIFICATION

Harvest:

manual in small crates, from the end of August to the beginning of September (with slight variations depending on weather conditions).

Pressing and fermentation:

straight after being manually picked, the grapes are gently pressed. The alcoholic fermentation begins in stainless steel vats at a controlled temperature. No malolactic fermentation takes place.

Ageing:

in steel vats with repeated batonnages for around six months, then is bottled without filtration and fining.

VINEYARD

Altitude: 230 - 300 a.s.l.

Exposure: East, North-East.

Soil: white marl clayey-calcareous.

Year of planting: 1978 - 1982.

Training system: Guyot

Rizzi Azienda Vitivinicola

Via Rizzi 15, 12050, Treiso (Cn)

Tel. (+39) 0173 638161

www.cantinarizzi.it

cantinarizzi@cantinarizzi.it