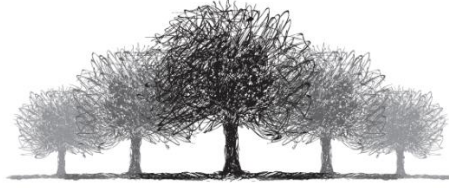


RIZIERI



Barolo Sileo

- Denomination: DOCG
- Variety: Nebbiolo
- Production area: Single vineyard in La Morra - MGA *Sileo*
- Altitude and exposure: 300 m a.s.l.; South-East
- Soil: Clayey and slightly calcareous, moderately sandy, rich in manganese and magnesium

IN THE VINEYARD

- Type of growth: Guyot
- Fertilizer: Natural manure, green manure
- Harvest: By hand in 20 kg crates; October
- Average production: 40 hl/ha

IN THE CELLAR

- Fermentation: In stainless steel tanks at controlled temperature with maceration on the skins for about 20 days. Malolactic fermentation in wood.
- Aging: 6 months in French oak barriques, then 18 months in 25 hl French oak barrels.

TASTING NOTES

- Colour: Intense garnet red with purpura reflections
- Bouquet: Rosehip, nutmeg, red berries and a wiff of tobacco.
- Taste: Full-bodied with notes of cinnamon, liquorice, dark chocolate and black cherries.

EVOLUTION AND FOOD PAIRINGS

- Evolution: 20-30 years
- Pairings: Agnolotti, raw meat, braised meat, fried eggs with Alba White Truffle, aged hard cheeses.

Punti:

DECANTER: 96 punti

IWSC: 91 punti