

RIZIERI



Barolo

- Denomination: DOCG
- Variety: Nebbiolo
- Production area: La Morra
- 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: 45 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: 24 months in 25 hl Slavonian and French oak barrels.

TASTING NOTES

- Colour: Intense garnet red with brick reflections
- Bouquet: Underbrush, sage, wild berries and a whiff of leather.
- Taste: Full-bodied with notes of cinnamon, liquorice, cherries in spirit and raspberry jam. The tannins are silky and very soft.

EVOLUTION AND FOOD PAIRINGS

- Evolution: It expresses its greatness even after 20 or more years.
- Food pairings: Game and red meats, aged hard cheeses, dishes enriched with Alba White Truffle.

Punti:

WINE ENTHUSIAST (2013): 91 punti - 5 STAR AWARDS VINITALY: 94 punti