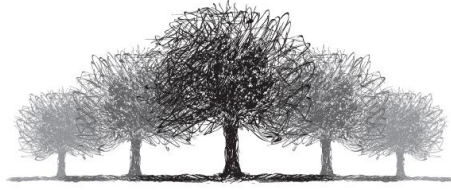


RIZIERI



Dolcetto di Diano d'Alba Sori' del Ricchino

- Denomination: DOCG
- Variety: Dolcetto
- Production area: Sori del Ricchino, Diano d'Alba
- Altitudine and exposure: 350 m a.s.l.; West/South-West
- Soil: calcareous and clayey with sandy veins

IN THE VINEYARD

- Type of growth: Guyot
- Fertilizer: Natural manure, green manure
- Harvest: By hand in 20 kg crates; first half of September
- Average production: 50 hl/ha

IN THE CELLAR

- Fermentation: In stainless steel tanks at controlled temperature with maceration on the skins for 8-10 days.
- Aging: In stainless steel tanks for about 6 months. In order to preserve the delicate flavor of marasca cherry typical of Dolcetto and in full respect of tradition, it does not undergo aging in wood.

TASTING NOTES

- Colour: Purple-red with violet reflections
- Bouquet: Floral and fruity notes of violet, cherry and blackberry jam.
- Taste: Fresh and smooth with a typical pleasant almond and tannic finish.

EVOLUTION AND FOOD PAIRINGS

- Evolution: It can be stored up well for 3-4 years
- Food pairings: Starters, first courses, cold cuts and meats. It's also excellent with medium-aged cheeses.

Punti: VERONELLI (2016): 89 punti - 2 bicchieri Gambero Rosso (2021)