

# RIZIERI



## *Barolo*

- **Denomination:** DOCG
- **Variety:** Nebbiolo
- **Production area:** La Morra
- **Altitudine and exposure:** 300 m a.s.l.; South-Est
- **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:** About 24 months in 25 hl 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 his greatness even after 20 or more years.
- **Food pairings:** Game and red meats, aged hard cheeses, dishes enriched with Alba White Truffle