

ALTA LANGA

DOCG PAS DOSÉ MILLESIMATO – METODO CLASSICO

FIRST YEAR OF PRODUCTION: 2013

THE WINE

Straw yellow in color, tending towards brilliant gold, it has a fine, continuous and persistent perlage. The bouquet is intense and rich in aromas with nuances of grapefruit, citrus fruit, walnut peach and wildflowers. The palate is ample, fragrant, sapid; the acidity ensures energy and freshness to the Alta Langa. Full-flavored, with considerable structure but at the same time notable elegance, it is very persistent on the palate.

Serving Temperature: 6°C.



VINIFICATION

Harvest:

manual in small crates, from the 2nd to the 3rd weeks of August (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.

1° Ageing:

in steel vats with repeated batonnages for around 7/8 months, before the bottling in the spring for the second fermentation via the traditional method classic.

2° Ageing:

within the bottle on lees for a minimum of 30 months. After disgorgement the wine continues a further refinement in the cellar for some months.

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VINEYARD

Altitude: 270 - 430 a.s.l.

Exposure: North, North-East, West.

Soil: white marl clayey-calcareous.

Year of planting: 1978 - 2014.

Training system: Guyot.

Variety: Chardonnay 85% - Pinot Nero 15% (indicative percentages).