

BARBARESCO DOCG

NERVO

FIRST YEAR OF PRODUCTION: 1999 (FONDETTA)

THE WINE

It comes from the estate's Nervo Cru vineyard, confining with the Bernardot Cru. The steep slopes make working conditions harder but at the same time improve the drainage system and the solar exposition. The perfect microclimatic conditions and the poor soil (white marl clayey-calcareous) give the wine density and exemplary finesse. The taste is earthy and mineral, notes of raspberry, cinnamon and fresh mint. The finish is characterized by linear and thick tannins.

Serving Temperature: 16°C.



VINIFICATION

Harvest:

manual in small crates, in the first ten days of October (with slight variations depending on weather conditions).

Fermentation and maceration:

in stainless steel vats at a controlled temperature not over the 30°C for a period of about 3-4 weeks. Following the alcoholic fermentation, the wine is racked and undergoes a malolactic fermentation, which normally lasts a month.

Ageing:

for about 12 months in large Slavonian oak barrels, then into concrete vats for 6-9 months and then bottled before being released onto the market.

VINEYARD

Altitude: 310 - 370 a.s.l.

Exposure: South.

Soil: white marl clayey-calcareous, alternated by sand.

Year of planting: 1967 - 2004.

Training system: Guyot.

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