

BARBARESCO DOCG

RIZZI RISERVA VIGNA BOITO

FIRST YEAR OF PRODUCTION: 2000 (RIS. 2009)

THE WINE

Vigna Boito is located on the upper part of the Rizzi Cru. The soil is geologically younger than the surrounding areas: more clayey and deeper. The result is a classic and muscular wine with a great aging potential. To the nose one can detect notes of violet, ripe plum, liquorice and leather. For this wine Enrico Dellapiana "used both hands" to create: the first to make it and the other one to paint the label (each vintage has a different painting).

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 4 weeks. Following the alcoholic fermentation, the wine is racked and undergoes a malolactic fermentation, which normally lasts a month.

Ageing:

for about 18-21 months in large Slavonian oak barrels and then bottled before being released onto the market (not before than 50 months since November 1st following the harvest).

VINEYARD

Altitude: 240 - 310 a.s.l.

Exposure: South, South-West.

Soil: white marl clayey-calcareous.

Year of planting: 1972 - 1995.

Training system: Guyot.

Rizzi Azienda Vitivinicola

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