

LANGHE DOC

CHARDONNAY

FIRST YEAR OF PRODUCTION: 1982

THE WINE

Ernesto Dellapiana was one of the pioneers of Chardonnay in the Langhe area, having been one of the first to plant this vine in 1978. The family has reserved the less sunny slopes for this grape variety, wanting to reach absolute freshness. Looking to achieve a taut mineral quality, no wooden barrels were used during fermentation or aging. The wine is rich in citrus scents, with a high acidity that makes it pleasantly drinkable.

Serving Temperature: 8-10°C.



VINIFICATION

Harvest:

manual in small crates, from the end of August to the beginning of September (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.

Ageing:

in steel vats with repeated batonnages for around six months and then bottled in the spring after the harvest.

VINEYARD

Altitude: 230 - 300 a.s.l.

Exposure: East, North-East.

Soil: white marl clayey-calcareous.

Year of planting: 1978 - 1982.

Training system: Guyot.

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