

RIZZI

Piemonte, Italy

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**Barbera d'Alba DOC****Grape Variety:** 100% Barbera

**Vinification:** Harvest was carried out by hand in late September. Fermented and macerated for 7-10 days at a temperature of 28°C in stainless steel tanks. Periodic pump-overs and *delestages* were conducted. Malolactic fermentation occurred. Aged in a combination of stainless steel tanks, cement vats and large Slavonian oak casks for 16 months. Finally, the wine was filtered, fined and bottled. An additional 2 months in bottle gave the wine more polish.

**Description:** On the nose, this wine expresses notes of fresh, ripe plums and blackberries. The jammy fruit is perfectly complemented by hints of spices. The same characteristics carry through to the palate.

**Vineyards:** Located in the town of Treiso in the region of Piedmont, 3 hectares of the Rizzi vineyard are dedicated to the production of this wine. Planted in calcareous and marley soil with sandy veins at altitudes of 240-310 meters above sea level. Using the guyot training system, the vineyards have a planting density of 4000-4200 vines/hectare. The cellar is completely solar powered.

**Food Pairing:** An excellent accompaniment to rich pasta dishes prepared with meat-based sauces and grilled red meats.

**Alcohol:** 13.5%**Additional Winery Information:**

Rizzi was founded in 1974 by Ernesto Dellapiana on his family's 19th-century estate. He re-purchased and renovated the family winery, enlarged and completely transformed the original buildings into a fully functional winery with aging and storage cellars. In 1984 he re-acquired the family's BOITO vineyard and nine years later he purchased the Villa Manzola vineyard and in 2004 added a portion of the prestigious Pajoré site. Today Rizzi's holdings total 85 acres and they are the leading estate in the Trieso district of Barbaresco. Upon completion of his enology degree from the University of Turin, Ernesto's son Enrico joined his father, collaborating on the management of the vineyards and the cellar. His daughter Jole manages the day-to-day operation of the winery as well as overseeing the domestic and export markets. Beyond the commitment to the wine has been his commitment to the environment. In 2006 the Dellapiana family completely transitioned the winery to solar power. They became the first in Piemonte and one of the largest wineries in Europe to rely entirely on solar power for both their home and their winery.

