



RIZZI

Nestled at the very top of the impressively steep, vine-clad hills of the Treiso zone of Barbaresco, the winery's vineyards were planted as early as the 1960's in the white marl, calcareous soil typical of this area.

An impressive selection of cru Barbaresci is punctuated by the spectacular Vigna Boito located at the peak of the Rizzi cru. The estate is managed entirely by the Dellapiana family with son Enrico as winemaker and viticulturist. Rizzi Winery participates in "The Green Experience" project which mandates guidelines for environmentally sustainable production.

THE WINE

Vineyard Profile

DOC village of Treiso has one of the best kinds of terrain for this particular grape.

- Altitude: 240 – 310 meters
- Exposure: East
- Soils: White marl clayey – calcareous, alternated by sand
- Vines Planted: 1972, 1985, 2004
- Vine Training System: Guyot

Harvest Notes

- Hand harvested into small crates, the 2nd – 3rd week of September
- Fermented using traditional, partial-submerged cap method, in stainless steel tanks at controlled temperature for about 8 days
- Wine racked and malolactic fermentation for 1 month
- Aged in tanks for 6 months
- Bottled in the spring 2021, after the harvest

Winemaker's Notes

The estate's style seeks freshness, fruity fragrance and drinkability (all achieved with a fairly low alcohol content). Intense ruby-purple in colour; the nose is characterized by pleasant floral and spicy sensations, roses and white pepper. The wine is versatile and adapts well to many pairings and situations.

Technical Information

- 100% Dolcetto
- Alcohol: 12.5%
- Total Acidity: 5.5 g/l
- Residual Sugar: 0.11 g/l

GENERAL INFO

Country	Italy
Region	Piedmont
Appellation(s)	Treiso, Neive, Neviglie
Proprietors	Enrico Dellapiana
Founded	1974
Winemaker	Enrico Dellapiana
Annual Production	Between 7,500 to 9,000 9L cases