

SIZ ZA NO

sizzano DOC

red



Vineyard: in the town of Sizzano, Vernazzole region, Mot Gilai and Valfrè vines for a total of 0.34 Ha. Exposure south-south/west. Acid clayey sandy soil.

Grapes: 60% Nebbiolo, 30% Vespolina and 10% Uva Rara.

Grape-yield per hectare: 5,000 kg

Wine-making: manual harvest in crates mid-October. Fermentation on the skins, maceration in stainless steel vats for 20-25 days at a controlled temperature with pumping-over every 6 hours. Malolactic fermentation in stainless steel vats in December/January.

Maturation and bottling: in stainless steel for the first four months. Ageing in oak barrels for 24 months. Bottling during the first months of the third year of ageing (according to regulations). Ageing in glass for three/four months.

Organoleptic characteristics: ruby red color with hints of garnet red on ageing. Intense fine fragrance of violet and rose with notes of fine spices, liquorice and coal tar/goudron. On tasting, it is intense, ample and persistent, with well-balanced tannin, a soft dry taste, with a pleasant, slightly sharp aftertaste

Food and wine pairing: paniscia – a traditional risotto from Piedmont, tagliatelle pasta with meat sauce, ravioli filled with meat, cannelloni, roast veal with gravy, chicken cacciatora-style, guinea-fowl baked in tin-foil.

Serving temperature: 18 – 20°C.

Optimal ageing: this wine has a prolonged cellar life when stored in cool dark place. It will continue to evolve for the first 8-10 years.