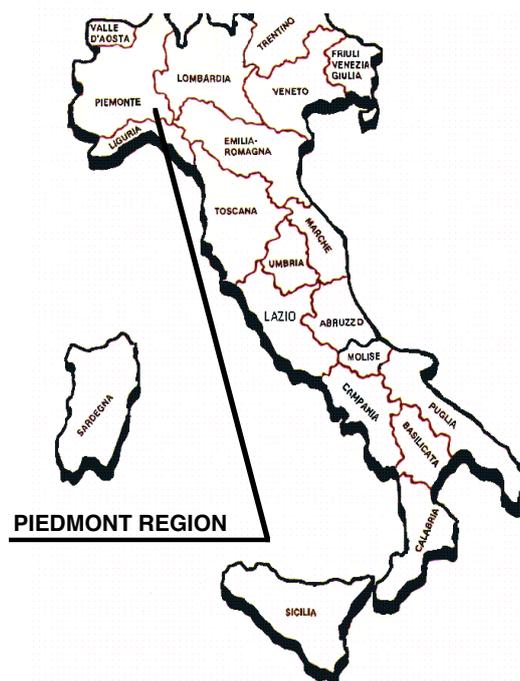




CONEXPORT ITALY



- ESTATE** : ALESSANDRO RIVETTO
- WINE** : Barolo D.O.C.G. cru “LAZZARITO”
- GRAPE** : 100% Nebbiolo (clones: Michet – Lampia – Rosé)
- REGION** : Piemonte - Langhe district of Serralunga in Alba county
- CITY** : Serralunga
- SOIL** : Clay – Limestone calcareous - Marn
- TASTING NOTES** :
 - COLOR:** ruby-red with light garnet highlights on the edge.
 - NOSE:** it displays raspberry, rose petals, vanilla and tobaccos aromas, with a touch of licorice at the end.
 - TASTE:** Firm, ripe and very powerful with soft yet persistent tannins. Harmonious with a long elegant finish.

COMMENTS :

Within the “Serralunga district” there are several famous “crus” (single vineyards) able to express the unique character of this soil which represent to oldest geological formation in the entire Barolo appellation. Among others are: Lazzarito, Rionda, Magheria and Parafada.

The Lazzarito lays on a soil rich of “marn” which is a composition of fossil sea bottom, sand and siliceous more or less compact. This provides the wine with power, complexity and ageability. Traditionally those are Barolo that needs some extra ageing time. The vines, trained with the “guyot” method, are an average of 40-50 years old and yield approximately 2 tones per acres. The grapes are hand-harvested generally in October. The grapes are collected in small baskets and immediately taken to the cellar to be de-stemmed and pressed. They are then put into special temperature-controlled vats where they ferment for 10-15 days on the skins, with frequent pomp-over to extract coloring elements, tannins and polyphenolic components. After alcoholic fermentation the wine is stored in temperature controlled still vats to help malolactic fermentation. In spring, the wine is transferred to oak barrels to age for an average of 36 months. After aging, the perfectly mature and clear wine is bottled and stored in temperature-controlled for another year. Totally the wine doesn’t leave the cellar before a minimum ageing period of 4-5 years after the harvest.

Perfect with roasted meat, game, dishes with truffle and aged cheeses. Served at 64° F.

IMPORTED BY CONEXPORT Italy & Nicola Biscardo Selection
 Via Bezzecca 7, Bussolengo (VR) ITALY 37012
 PH.: 011-39-045-715 0893 Fax: 011-39-045-715 7167
<http://www.conexport.com> E-mail: info@conexport.com