



## RISA

### Langhe Nebbiolo D.O.C.

*The history of a unique Nebbiolo and a native wine varietal saved!*

*When my father arrived in the Garbianotto farmhouse in 1978 there was already this Langhe Nebbiolo vineyard, which was over forty years old at the time.*

*The farmer who had planted it had foreseen in addition to the Nebbiolo rows, 2 rows of an unknown vine that was called Gamay, but we were not sure about the origin.*

*Twenty years later the Province asked my father to remove that vineyard because it was "not traditional". But the vineyard was already 60 years old and my father refused.*

*30 years later I met the old owner by chance and he told me an incredible story: according to his grandfather that unknown grape, the probable Gamay, was the typical grape in our area before phylloxera! We had saved an ancient native vine! The incredible thing is that no scholar knew the history of this vine.*

*In 2019 we started mass selection and in 2020-21 we will start a new plant and genetic research.*

*Respecting the tradition of the unknown farmer who planted that vineyard 90 years ago, we vinify our Langhe Nebbiolo with 15% of this ancient vine.*

#### Tasting notes

A unique Langhe Nebbiolo, the nose is complex and fascinating with clear notes of roses, dried black cherries, blackberries and raisins. In the mouth a good tannic contribution very well balanced, a long and persistent taste with notes of wild black cherry and plums.

#### Food match

With red meat, meat with sauce, braised or fried beef and aged cheese.

**My favorite combination:** Perfect with barbecued foods

#### The vineyard

**Planting year:** 1945

**Soil type:** clay soil

**Training system:** low guyot on hills with good slope

**Altitude:** 260 meters above sea level.

**Exposure:** South-East

**Yield per Hectare:** 55 HI/Ha

#### The harvest

We pick our grapes only by hands, and we put them in the boxes.

#### Technical information

**Winemaking:** fermentation on indigenous yeasts for 9 days with manual punching down and delastage. It was then poured into steel drums, where malolactic fermentation and conservation during the winter with natural carbon

dioxide will take place.

Stabilization is done by opening the cellar windows and using the winter cold. In spring, when the temperature exceeds 20 ° it is bottled and after a minimum aging period of six months put on sale. Our wine requires very few ingredients (grapes and very few sulphites) but this requires a lot of careful craftsmanship. We personally guarantee the absence of ingredients of animal origin, our wine is 100% vegan.

**Fermentation:** indigenous yeasts

**Refining:** 5 months in stainless steel casks and six months in the bottle

**Total Production:** between 1.500 and 2000 bottles/year.

**Alcohol content:** 13,5% - 14% by Vol.

**Residual sugar:** 0 g/l

**Total acidity:** 5.0-5.5 g/l

**pH:** 3.5

**Serving temperature:** 18-20 °C / 64-68 °F

**Curiosity:** When i was young, my parents had a cow named Risa. The work was very hard and they decided to involve theyre energy in the vineyard. But my mom was very sad to abandon from Risa. So we decided to dedicate this nebbiolo to the strong caracter of this cow.