

An Integrity Wines Selection

Cascina delle Rose, Barbaresco, Italy

Giovanna Rizzolio

A small operation in Rio Sordo in the Barbaresco DOCG in Italy, the Rizzolio family acquired the estate in 1948 and has been making wine ever since. The property is comprised of 5 hectares of which 3 are planted with **Nebbiolo, Barbera and Dolcetto varieties**. The land enjoys the benefits of having a wealth of underground water which allows production of high quality wines. The rest of the property is used for hazelnuts and small but very nice B&B. Their logo, from a close friend's drawing of Patata (the dog) and Mimi (the cat), with a swallow, represents the Harmony in Nature.



Respect for tradition is a cornerstone at Cascina delle Rose. Giovanna, Italo and Itolo's sons, Davide and Riccardo operate the winery and delightful B&B with warmth and charm. Davide, the eldest son, is the winemaker and vineyard manager with the rest of the family collaborating.

Yields: 2-2.5 tons/acre

Production: 16,000-18,000 bottles per year.

In 2005 the Chamber of Commerce along with the Enoteca Regionale and the Consorzio di Tutela Barolo e Barbaresco cut their terroir into two parts, creating a new cru called Tre Stelle. Cascina delle Rose is currently the first and only that is using this new appellation.

Soil: Bluish limestone marl/clay

Climate: Slightly maritime; cool but warmer, drier than Barolo

Method: 100% Estate grown wines, 100% hand harvested. Spontaneous indigenous yeast fermentation in stainless steel with submersion of the skins by manual remontages, 100% careful de-stemming. Slavonian Oak barrel aging. No filtration or clarification. **Organic viticulture with only a small amount of sulfur at bottling.**

For **Dolcetto d'Alba** and **Langhe Nebbiolo** are used **stainless steel tanks from the vinification to the bottling** maintaining their characteristic of freshness and purity. After the vinification process **Nebbiolo for Barbaresco and Barbera are moved for ageing in big Slavonian oak casks**. The wines are racked many times to control the cleanliness and pureness. After the ageing in wood casks the wines are moved into stainless steel tanks and bottled. From this time they will "sleep" a period in the bottles.



Tradition and Elegance... The Wines

"A Elizabeth" Dolcetto d'Alba DOC
Langhe Nebbiolo DOC
Barbera d'Alba DOC
"Donna Elena" Barbera d'Alba Sup.DOC
Barbaresco DOCG
Barbaresco DOCG Rio Sordo
Barbaresco DOCG Tre Stelle



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