



## Montesissa Emilio Elizabetta Montesissa

The farm Montesissa Emilio has been engaged for three generations to cultivate the land situated on the hills of the Val Castor, respecting the nature and biological cycles, so as to preserve the environment and protect the health of consumers.

Cultivation of the vineyards is a Guyot to Piacenza. Pruning is carried out in February leaving one or two short branches based on the variety and soil; thus reducing the yield per hectare and increasing the quality of the few bunches per plant products. Having reached the full maturity, the grapes are harvested by hand in small crates and gently squeezed, leaving the wine all its natural components thus giving rise to wines and harmonics.



### Rio Mora 2016 Emilia Romagna IGT

**GRAPES** Primarily Barbera and Bonarda with a small percentage of other local grapes

**TERROIR** Clayey-Sandy Pliocene soils

**VINEYARD** Guyot Piacenza trellising

**HARVEST** The grapes are picked by hand in small boxes and pressed after a short break

**VINIFICATION** The must is left to macerate with the skins, no temperature control, for at least a fortnight depending on the year. After a winter break on their Lees is bottled in the spring without filtering. In the bottle completes the fermentation of sugars residues from the first fermentation making it fizzy. After one year of aging in bottle the result is an intense wine, dry, with a good fresh acidity and tannic intensity, with a titillating effervescence

**SULFITES** No Sulfites added, only natural sulfites present.

**ALCOHOL CONTENT** 12°

**TASTING NOTE** Dry, with a good fresh acidity and tannic intensity, with a titillating effervescence