



NIZZA DOCG



TERROIR CHARACTERISTICS

Altitude: 210 m a.s.l.
Size of vineyard: 2,88 Ha
Exposure: south, southeast, southwest
Type of soil: clayey
Vine planting density: 5000 vines / Ha
Vineyard training system: guyot
Age of vines: more than 40 years old

TECHNICAL NOTES

Grape variety: 100% Barbera
Vineyard practice: hand-harvesting using crates, picking selected berries
Wine-making method: fermentation in stainless steel tanks
Ageing method: a minimum of 18 months from January 1st following harvest, with at least 12 months in medium toast French barrique
Bottle: bordolese cc 750 and bordolese classic magnum cc 1500

WINE TASTING NOTES

Deep ruby red in color with purple hues the nose is rich and complex, fruity, and shows aromas and flavor of spice, ripe black plum, fruit syrup, tobacco and elderberry. The palate is firm and full but balanced, and the finish is persistent and enticing. The long aging for at least 12 months in French oak barrique, enhance perfumes and body, giving it a natural softness and harmony.

PAIRING

Great accompanied with important dishes of red meats, braised meats and game, aged cheeses.

SUGGESTED SERVING TEMPERATURE

between 16°-18° C (61°-65° F)