



NIZZA DOCG



TERROIR CHARACTERISTICS

Origin: from the vineyards of the Estate in Nizza Monferrato, Piedmont

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: immediately after racking in medium toast big barrels and in French barrique for at least 12 months

Bottle: bordolese heavy 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 big barrels and 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)

Il Botolo Azienda Agricola

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