

EXPOSITION: South-Southwest

THE APPELLATION: Nizza is a denomination that represents a zone of particular quality of Barbera d'Asti Superiore, that can be produced only in 18 communes (NIZZA monferrato and 17 villages all around) among the 169 where Barbera d'Asti can be produced. The production surface area is limited, from the cultivation and oenological viewpoint (the location of this land must be on a hillside facing SSW-SSE, the grape yield is 7 tonnes/hectare – while for Barolo wine, it is 8 tonnes/hectare-minimum aging of 18 months starting from January following the harvest, at least 6 months in wooden casks). From vintage 2014, this appellation of special quality will be called "Nizza DOCG."

GRAPE VARIETAL: 100% Barbera of the "sottozona" Nizza

YIELD: 7 tonnes per hectare

VINIFICATION: Destalking and soft pressing of grapes. Fermentation in stainless-steel, temperature-controlled vats at a temperature of 28 °C. The wine is drawn off after 7 days and the first decanting occurs 10 days afterwards. After the second decanting, the wine is stored in stainless-steel vats, where the malolactic fermentation takes place. When the malolactic fermentation is terminated, the wine is left to refine in French-oak casks (225-500L) after which it is bottled. Following the bottling, the wine is left to mature in the cellars for 6 to 12 months.

TASTING NOTES: Ruby-red color with purple hues. A suitably intense bouquet of red berries and syrupy fruit with traces of tobacco and cacao. Warm in the mouth, full-bodied, light tannins, a good structure, and long lasting.

FOOD PAIRINGS: Rich and succulent first courses, main courses of red meat roasts, boiled meat, braised meat, wild fowl and game. It goes well with savory, full-fat, and ripe cheese. And, of course, this wine is perfect just for the pleasure of drinking a glass of good wine!

2012 NIZZA REVIEWS: "Glyceral, velvety, opulent style with a high alcohol level contributing in smoothness and sweetness but lovely balance avoids making this beauty seem hot."-90pts, Decanter

