

AP WINE IMPORTS

Barbera d'Asti Superiore Nizza Le Nicchie

The Estate: Organic family operation in Asti where Susanna and her husband decided to go back to their roots in the year 2000. La Gironda produces traditional Piedmontese wines with a focus on Barbera d'Asti and aromatic wines.

Location: Barbera d'Asti Superiore Nizza DOCG, Piedmont, Italy. Exposure: South-Southwest.

Varietals: 100% Barbera

Vinification: Destalking and soft pressing. Fermentation in temperature-controlled stainless-steel vats at 28 °C. Drawn off after 7 days, first decanting 10 days later; malolactic fermentation takes place in stainless-steel vats.

Aging: Refined in French-oak casks (225-500L), then bottled and matured in the cellars 6 to 12 months. Aged 18 months minimum, 6 months minimum in wooden casks.

Tasting Notes: Ruby-red with purple hues. Intense bouquet of red berries and syrupy fruit with traces of tobacco and cacao. Warm in the mouth, full-bodied, light tannins, good structure, long lasting.

Food Pairing: Rich first courses, red meat roasts, boiled and braised meats, wild fowl and game; savory, full-fat, ripe cheese.

