



## 50 VENDEMMIE

"BARBERA D'ASTI" D.O.C.G.

It presents the best features of Barbera grapes that have been grown in over 50-year-old vineyards. The new version of the "50 Vendemmie" proposed by Cantina di Nizza immediately appears as fresh news both for the completely renewed graphic layout and for the refining materials, not more prestigious woods, but clay amphora. This type of processing was chosen because the clay is a container suitable for bringing out the variety of scents and in general the fruit, thanks to a microporous structure that allows a gaseous exchange with the outside.

**Appellation:** BARBERA D'ASTI  
Denominazione di Origine Controllata e Garantita

**Grape variety:** Barbera 100%

**Production area:** Nizza Monferrato and surrounding areas

**Soil:** calcareous clayey marl

**Wine training system:** cordon training on Guyot support

**Vineyard age:** over 20 years

**Grape harvest:** hand-picked, late ripening in the second half of September

**Planting density:** 85 ql HA

**Vinification and ageing:** after careful selection of the vineyards and the grapes, fermentation is carried out for about 10-15 days at a controlled temperature of 28°C in stainless steel vats. Malolactic fermentation takes place in the tank and is followed by maturation for 12 months in clay amphora. This type of processing was chosen because the clay is a container suitable for bringing out the variety of scents and in general the fruit, thanks to a microporous structure that allows a gaseous exchange with the outside.

**Tasting notes:** it presents the best features of Barbera grapes that have been grown in over 50-year-old vineyards. It has a ruby red colour and a winy aroma, with violent and cherry notes. Rich, fresh and long in the mouth.

**Alcohol content:** 13,5 % vol.

**Pairings:** perfect with the best red meat as well as with pasta and bean soup; risotto with porcini mushrooms. To be served at 18-20°C.

**Ageing potential:** 5/7 years

**Bottle size available (lt):** 0,75 L