



Cantina
di Nizza



NIZZA

D.O.C.G.

RISERVA

There are about 26 members who are dedicated to the cultivation of the 25 hectares of Barbera vineyards suitable to give Nizza docg. The amphitheater of the vineyards, strictly with south exposure from embraces both the sandy hills of the northern part, among which the areas of Bricco di Nizza, Annunziata and Cremosina stand out, and those more dense with sandstones typical of the southern sector and south east where we find the areas of San Michele, San Nicolao, Mandolone, Mantilera. The richness and variety of the soils are expressed in a Riserva that integrates the elegance and fineness of the sandy soil, with the structure and power of the most clayey ones.

Appellation: Nizza Docg Riserva

Grape variety: Barbera 100%

Production area: Nizza Monferrato, Castelboglione, Calamandrana

Vineyard position and altitude: South, south-west 200/300 meters a.s.l

Soil: Calcareous clayey marl

Wine training system: Cordon training on Guyot support

Vineyard age: Over 20 years

Grape harvest: Hand-picked, after late ripening, in the second half of September

Planting density: 70 quintals per hectare

Vinification and aging: 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 24 months in tonneaux and there then follows a final ageing in the bottle for at least six months.

Tasting notes: This is the gift offered by the old vineyards on the best hills in Nizza's delimited area. It's garnet colour shows warmer reflections over time, it's aroma is elegant, with notes of violet, tobacco and red fruits.

On the palate full bodied and harmonious, with persistent and soft tannins with a pleasant finish.

Alcohol content: 14 % vol.

Pairings: It perfectly matches with mature cheese or mushroom based dishes, roast meat and game. To be served at 18-20°C.

Ageing potential: 7/10 anni

Bottle size available (lt): 0.75 L

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