



NIZZA D.O.C.G. RISERVA - QUATTRO FILARI

With 2014 harvest, Barbera received its own appellation "Nizza" after a long path started in 2000, when it was acknowledged as a subzone of Barbera d'Asti Superiore.

Nizza area is historically one of the best for the production of Barbera variety. This short name is not only the representation of a geographic area: it concentrates quality, terroir, passion and excellence.

Famous for its high acidity, which for a long time has characterized as popular rustic wine, Nizza today reaches the highest levels of quality thanks to the wise refinement in barrels. And two years of aging in tonneaux turn out our "Quattro Filari", the four rows to the north of the vineyard Momparone, with a special chemical composition of the soil, capable of giving grapes unique.

ORGANOLEPTIC CHARACTERISTICS AND DESCRIPTION

LOCATION OF THE VINEYARDS: Piemonte - Monferrato, Vinchio (AT)

METHOD: Classical red vinification, with crushing of the grapes, stripping and fermentation in vats at a controlled temperature (28-30 ° C) for about 7-10 days depending on the vintage. In this period about 2/3 pumping are made to promote fermentation and its processes. After fermentation, the lees are removed and the refinement starts in new tonneaux where the wine is kept for about 12/15 months. Before bottling there are a light cleaning and a further refinement for 2-3 months in steel tanks.

COLOR: Ruby red with purple tones.

SMELL: Intense woody fragrance, with flavors of cherry, plum and rosemary, nuances of spice and pepper.

TASTE: Concentrated, large, full-bodied with great structure and persistence. Hints of tannins.

FOOD MATCHING: Prefers pairings with strong meat, especially wild one, or very complex pasta dishes.

Alcohol: 15,5% **Sugar:** 7 gr/l

