

NIZZA DOCG RISERVA

Grape variety: Barbera

Municipality: Mombaruzzo

Extension: 1 hectare

Exposure: south, southeast

Year of planting: 1942-1948

Soil: sandy marls and clays.

Hand-harvested. Maceration on the skins for 10-12 days, 12 months of aging in oak tonneau, and 24 months of aging in bottle. Produced exclusively in the finest vintages.

Tasting characteristics

Colour: Carmine red of good intensity, consistent.

Bouquet: Notes of cherry jam and potpourri of dried flowers with spicy hints of pepper, cloves and tertiary notes like leather and chocolate.

Palate: Warm, intense, full-bodied and persistent.

