

Nizza DOCG Cipressi

VINTAGE: 2022

PRODUCER'S VINTAGE NOTES: The 2022 vintage was marked by low rainfall and an early start to the vegetative cycle, which began two weeks ahead the expected schedule. To preserve the aromas and freshness, and to prevent sun and heat damage, foliage was kept over the clusters for improved coverage; the harvest was moved forward, beginning on September 11, a week earlier than usual, with perfectly healthy and ripe grapes. The vines adapted remarkably well to the climate, yielding expressive and well-balanced wines.

Stefano Chiarlo, winemaker

GRAPE VARIETY: barbera

FIRST VINTAGE PRODUCED: 1996

VINEYARD: site at Castelnuovo Calcea - Mombercelli

SURFACE AREA OF THE VINEYARD: 15 ha

YEAR PLANTED: several vineyards have an average age of 20 years

SOIL: layers of 'Astian sands' on layers of Sant'Agata Fossili Marls. Clayey-calcareous marl of marine sedimentary origin, with good presence of silt and sand, rich in microelements, particularly magnesium

VINEYARD EXPOSURE: southeast to southwest

VINEYARD ELEVATION: 230-280AMSL

METHOD OF CULTIVATION: Guyot and low spurred cordon

VINES PER HECTARE: approximately 5,000

YIELD: very low yield; thinning of excess bunches at end of summer; leaving an average of 7/8 bunches per vine

HARVEST: manual harvest

VINIFICATION: in steel tanks. 10/12 days of maceration with the skins, with a soft "shower" system of wetting the cap. Malolactic fermentation in steel **REFINEMENT:** minimum of 18 months. Aged for 12 months in large oak casks before refinement in the bottle

COLOUR: bright ruby red

NOSE: surprising for its clarity and elegance with hints of violet, blackberries, raspberries, and spicy sweet notes

TASTE: full, well-structured, harmonious; an impressive wine with its fresh softness and final savory and round flavor

ACCOMPANIES: cured meats, pasta with meat sauce, risotto, fillet, guinea fowl, medium-aged goat cheeses

SERVING TEMPERATURE: 16-18° C

BOTTLE SIZES: 0,750 L - 1,5 L

CLOSURE: cork

