

Serra Domenico

AZIENDA AGRICOLA

NIZZA DOCG VIGNA VIALTA

Denominazione	Nizza docg
Varietal	Barbera
Soil marine	<i>Sabbie astiane</i> , consisting of clayey-calcareous marls of sedimentary origin, with a good presence of silt and sand, rich in trace elements, particularly magnesium
Pruning method	Guyot
Yield/ha	6 tons
Vinification	Soft crushing, fermentation with the pomace for 30 days at a controlled temperature of 25-26°C in soft system steel tank
Aging	6 months in steel tanks, 12 months in 500L tonneaux, 12 months in bottle
Alcol	15,5%

Nizza docg is the new denomination born from the sub-zone of Barbera d'Asti, the only one of the three that has distinguished itself over the years for quality. Eighteen villages that represent the ideal home of Barbera.

On our Nizza we experimented with the longest maceration: 30 days. It then matures in French oak tonneaux for 12 months, of which the percentage of new wood is only 20%. We obtain a wine with tertiary hints of ageing that only act as a sideline and leave the palate focused on the extreme fruitiness.

