

VILLA GIADA®

Dani

NIZZA D.O.C.G.

VARIETY



Barbera

VINEYARD



Grapes from our vineyard, located in the municipality of Agliano Terme: it is here, with an optimal exposure, that our historic "Nizza" vines grow.

Marly-calcareous, clay soil.

The grapes are hand-harvested in the first half of October.

Grapes from Certified Sustainable Agriculture.

VINIFICATION AND AGING



Alcoholic fermentation takes place in steel tanks at a controlled temperature and involves at least 3 weeks' contact with the skins. This is followed by malolactic fermentation, which takes place spontaneously in steel tanks. At the beginning of the year following the harvest, refinement in small oak barrels begins and lasts at least 12 months. After bottling, the wine remains in our cellars in lay-down bottles until it reaches a perfect refining. Dani is produced in a traditional way and bottled without filtration.

DESCRIPTION AND TASTING NOTES



This wine, given its structure, maintains and enhances its characteristics for many years, refining over time.

Colour: intense ruby red with deep purple hues;

Bouquet: enveloping bouquet with fruity scents - reminiscent of ripe wild berries and morello cherries - which give way to more complex and spicy notes on the finish;

Taste: full-bodied, well-structured, with a characteristic mineral note on the finish.

GASTRONOMIC PAIRINGS



Due to its complex structure this wine pairs perfectly with full bodied main courses.

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la guida vini

2022

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Nizza

Denominazione di Origine Controllata e Garantita