

VILLA GIADA®

Dedicato a ...

NIZZA D.O.C.G. RISERVA

VARIETY



Barbera

VINEYARD



Grapes coming from part of our vineyards in the "Nizza" area, in the municipality of Agliano Terme: it is here that our most historic vines grow, in an excellent South-East exposure.

Marly-calcareous, clay soil.

The grapes are hand-harvested at the beginning of October, when some of the bunches start slightly overripening.

Grapes from Certified Sustainable Agriculture.

VINIFICATION AND AGING



This is the cellar's reserve. The best bunches, selected from the old vines, are picked by hand and placed in small baskets. After careful destemming, maceration in contact with the skins follows in temperature-controlled stainless steel tanks for a variable period of about 3 weeks. After the alcoholic fermentation, malolactic fermentation follows and the wine is briefly refined in stainless steel tanks. In the first months of the year following the harvest, refinement in small oak barrels begins and lasts for at least 18 months. Bottled without filtering, *Dedicato a...* is vinified in the traditional way. Before being ready, the wine remains in our cellar in lay-down bottles for a few months, continuing its evolution.

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: ample and persistent bouquet with subtle spicy hints in evidence;

Taste: full-bodied and elegant wine with hints of liquorice and morello cherry on a rich and enveloping finish of balsamic notes. Cocoa and red fruits very present.

GASTRONOMIC PAIRINGS



You can even drink it without food. It goes well with structured dishes such as those typical of Piedmontese autumn cuisine. The great complexity and sweetness of the tannins mean it can also be combined with chocolate.

2017



VINIBUONI
D'ITALIA

