



NIZZA DOCG "LORELLA"

WHAT IS NIZZA Nizza DOCG is the most important Barbera appellation in Piedmont; the "Nizza" sub-area is allowed in only 18 small municipalities of Monferrato, an area considered particularly suited for the cultivation of Barbera grape. The wine having this appellation must be produced with grapes coming from vineyards in this territory and approved for their favourable exposure (south-east to south-west), reduced yield per hectare and aging starting from January 1st after harvesting for at least 18 months of which 6 months in oak barrels.

GRAPE VARIETY AND VINEYARD

Produced with 100% Barbera grapes in our own vineyards.

SOIL

The soil consists of clayey-calcareous marls. Grape yield is 70 qli/Ha maximum. Selection of grapes and manual harvesting. Guyot cultivation method, with south exposure of the vineyards.

WINEMAKING

The grapes selected in the vineyard are pressed the same evening of the harvest and put into stainless steel tanks at a controlled temperature of 26°C, with 2-5 soft-showers/re-mixing per day. After alcoholic fermentation for about 8-10 days, the wine is put into small 300 liter French oak barrels for aging for one year, followed by a second racking which takes place exclusively in large 2,500 liter oak barrels where it matures for another 6 months. Before being ready, the wine remains in the cellar for some months in bottle, lying down, continuing its evolution.

TASTING NOTES

Nizza is a long-lived wine which can last up to 10-12 years, of great structure and elegance.

It has an intense ruby red color with garnet reflections. The bouquet is rich and intense with notes of spices and red fruit. The taste is warm, full-bodied, with notes of ripe cherry, vanilla, tobacco and a delicate rich and enveloping finish.

Accompanies great meat dishes, roasts, even with sauces, aged cheeses.

SERVING TEMPERATURE 17-18°C (62-64°F)

The Nizza DOCG "LORELLA" label is a reference to the names of our two children Gabriella and Lorenzo.

