

NIZZA RISERVA DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 1.5 ha

Soil composition: calcareous, clay and marl of sedimentary marine origin, with good presence of lime and sand

Training method: Guyot

Elevation: 820 ft a.s.l.

Vines/ha: 4,300 vines/ha

Exposure: South-West

Vines age: 18 years

Harvest time: end of September

First vintage: 2015

Production: 3,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Barbera

Fermentation

Container: stainless steel tanks

Length: 30 days

Temperature: 75 °F

Maceration

Technique: on the skins with frequent pumping over

Length: 30 days

Aging

Container: 50hl barrels, barriques and tonneaux

Wood: French oak

Length: 1 year (barriques and tonneaux) +
1 year (barrels)

In bottle: 8 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 0 g/l

Acidity: 6.94 g/l

Dry extract: 28.2 g/l



FOOD PAIRINGS

Ideal pairing for red meats, roasts, and braises.

Excellent with aged cheeses.



TASTING NOTE

Ruby-red color.

Ample, complex nose with fine scents of red berries, cherry, and sour cherry.

Velvety, harmonious, and fresh on the palate, with excellent structure and great persistence.

Good balance between fruity aromas and warmth.

PRODUCER PROFILE

Estate owned by: Garesio family

Winemaker: Gianluca Colombo

Total land under vine: 25 ha

Winery production: 90,000 bts

Region: Piedmont (Italy)

