

VIGNA GAVELLI

NIZZA DOCG



VINEYARD & PRODUCTION INFO

Green Status: sustainable certified
Soil composition: loamy, limestone
Training method: Guyot
Elevation: 820 ft a.s.l.
Vines/ha: 4,500 vines/ha
Exposure: South/East/West
Vines age: 40 years
Harvest time: first half of October
First vintage: 2018
Production: 15,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Barbera
Fermentation

Container: stainless steel tanks

Maceration

Technique: cold soaking at low fermentation temperature

Length: 6 days

Aging

Container: large barrels

Wood: Austrian and French oak

Length: 18 months

In bottle: 18 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 1.1 g/l

Acidity: 5.93 g/l

Dry extract: 28.9 g/l



FOOD PAIRINGS

Pairs nicely with pappardelle with lamb ragù and braised cheek.



TASTING NOTE

Ruby-red color with purple highlights.
Bouquet typical of the variety, with hints of blueberry, pomegranate, and juniper.
The palate is well-balanced, offering great structure and freshness. The fruitiness on the palate provides a satisfying sip. Finish with a persistent licorice flavor.

PRODUCER PROFILE

Estate owned by: Garesio family

Winemaker: Gianluca Colombo

Total land under vine: 25 ha

Winery production: 90,000 bottles

Region: Piedmont (Italy)

