

RISERVA ZANA

NIZZA DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 0.9 ha
Soil composition: sandy soil
Training method: Guyot
Elevation: 1,411 ft a.s.l.
Vines/ha: 4,500 vines/ha
Exposure: South-East
Vines age: 25 years
Harvest time: end of September
First vintage: 2019
Production: 2,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Barbera
Fermentation
Container: stainless steel tanks
Length: 20 days
Temperature: 81 °F
Maceration
Length: 20 days
Malolactic fermentation: yes
Aging
Container: 5hl medium toasted tonneaux
Wood: French oak
Length: 24 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: 0 g/l
Acidity: 6 g/l
Dry extract: 37 g/l



FOOD PAIRINGS

Ideal with pasta, red and white meats, and cheese.



TASTING NOTE

Intense ruby red.
Very fresh, ripe, fruity sensations (small red fruits) on a slightly spicy, fresh background.
Very good structure, juicy, salty, mineral flavor.
Perfectly integrated, sweet tannins with excellent balance.

PRODUCER PROFILE

Estate owned by: Marengo family
Winemaker: Patrizia Marengo
Total land under vine: 70 ha
Winery production: 250,000 bts
Region: Piedmont (Italy)

