



# Nizza DCG Cremosina

## Data sheet

Elegant and harmonious wine, with excellent body and great structure, particularly long-lived and therefore suitable for aging. The grapes come from specifically suited vineyards located in the heart of the Nizza Monferrato area, universally recognized

as the cradle of the Barbera grape.

Thanks to the traditional aging in large oak barrels the wine preserves freshness and the typical character of the grape.

**VARIETY:** BARBERA

**SOIL:** CALCAREOUS CLAY

**HARVEST:** FIRST HALF OF OCTOBER

**VINIFICATION:** STAINLESS STEEL

**REFINEMENT:** 12 MONTHS IN SLAVONIAN OAK CASKS, 6 MONTHS IN THE BOTTLE

## Service mode and food pairings

**How to serve it:** Large “Bordeaux” wine glasses

**Serving Temperature:** 16/18°

**Pairings:** all through the meal, red meats and medium to aged cheeses.

Good longevity.

**Size** 75 cl., 150 cl., 300 cl.

## Organoleptic notes

**Colour:** Ruby red with hues tending to violet.

**Bouquet:** Characteristic vinous bouquet offering hints of raspberry and violet.

**Taste:** Full typical and persistent flavour.

## Acknowledgments

**VINTAGE 2019**

VINIBUONI D’ITALIA 2022: 3 STARS

**VINTAGE 2018**

THE WINE HUNTER AWARD: ROSSO

WINES CRITIC 2021: 91 POINTS