



NIZZA D.O.C.G. CREMOSINA

VARIETY Barbera

PRODUCTION AREA Nizza Monferrato, Loc. Cremosina - AT

SOIL Calcareous, clayey and sandy

HARVEST Late September, early October

VINIFICATION Maceration on the skins in temperature-controlled automatic steel fermenters, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and aging in contact with fine lees follow to facilitate malolactic fermentation

AGING A minimum of 12 months in oak barrels, followed by 6 months in the bottle

ALCOHOL CONTENT 14.5% abv

SENSORY NOTES Intense ruby red with purple reflections. Broad, enveloping and complex nose, with hints of blackberry and ripe red fruits accompanied by spicy and balsamic notes. Strong, harmonious, enveloping and persistent mouth

RECOMMENDED PAIRING Ideal for any meal, perfect with important first courses, red meat and medium to long-aged cheeses

SERVING TEMPERATURE 16/18° C

LONGEVITY More than 10 years

SIZE 75 cl./150 cl./300 cl.