

AMISTÀ

NIZZA D.O.C.G.



Harvest: 2021

Number of bottles produced: 28,070 750 ml bottles, 50 3000 ml

Grape: 100 percent Barbera

Vineyard surface area: 6.5 hectares

Exposition: South, southeast, southwest 180-220 s.l.m

Soil: Marl, limestone, and clay

Training system: Guyot, with a density of 5,000 plants per hectare

Average age of the vines (used for production): 30 years

Yield: 55 tonnes per hectare

Harvest: Hard-harvested, starting the second week of September

Fermentation: Cement tanks, with roughly 25 days of maceration

Fermentation temperature: 25-26° C

Cellar aging: Large-format barrels (20-25 hectoliter oak casks) and 500-liter tonneaux for 12 months

Alcohol volume: 14 percent

Service temperature: 16-17° C