

“LAFICAIA” CRU NIZZA D.O.C.G.

GRAPE VARIETY

Barbera 100%

PLACE OF PRODUCTION

Owned vineyards in the municipality of Mombaruzzo.

AGEING

The grapes are sourced in one of the oldest owned vineyards, a few days before the harvest, the selection must to be done only looking for the best ripe branches of grapes, preparing those for the harvest which has to be handpicked. A refinement in tonneau of french oak make this wine ready to be drink but at the same time very complex and with a very long longevity.

RANGE OF SIZES

Standard 0,75 L

ORGANOLEPTIC CHARACTERISTICS

Color

Deep ruby red.

Aroma

Complex and intense notes of fresh Violets along hint of finest red flowers, ample notes of ripe blackberries, blueberries followed by species notes of black pepper, vanilla along with a sublime touch of chocolate, finished in a delicate hint of oak.

Taste

Full body, dry, smooth and warm, full rounded wine with the precisely tannic due to the aging in a well balance oak Barrel's. Great robust and pleasant rounded structure with longevity and intense taste, it's an excellent wine to preserve and keep in evolution for many years in the bottle.

Paring food

It goes perfect with important, complex and finest gourmet courses. This a plenty enjoyable wine where we going in a deep meditation through each sip.

