



OENOLOGIST: **Beppe Rattazzo**

AGRONOMIST: **Piero Roseo**

WINE MAKER: **Alberto Adamo**

VINEYARD

Location of estate:	Commune of Nizza Monferrato Località Bricco
Vines planted:	Barbera , Moscato, Brachetto, Sauvignon Blanc, Chardonnay, Nebbiolo, Cabernet.
Number of vine-stocks:	5,000 per hectare
Altitude:	260 metres a.s.l.
Exposure:	south - southwest
Lay of the land:	hilly
Type of soil:	sandy marls and clay

NIZZA DOCG 2020 Le Nicchie

Average yield per hectare: 40 hectolitres.

The completely ripe grapes from our vineyards in Bricco hill in Nizza Monferrato were picked in second part of september 2020 and placed in crates weighing 18 Kg each.

ANALYSIS OF THE WINE

Alcohol content	:	15.50% vol.
Residual sugars	:	2.80 g / l
Total acidity	:	5.70 g / l
Reduced extract	:	29.70 g / l



VINIFICATION

Pied de cuve is done the day before harvest to activate the fermentation, using autochthonous yeasts produced from Barbera grapes.

Destalking and soft pressing of grapes.

Fermentation in stainless-steel, temperature-controlled vats at a temperature of 24-26 °C for 10 days.

The wine is drawn off and the first decanting occurs 15 days afterwards.

After the second decanting, the wine is stored in stainless-steel vats, where the malolactic fermentation takes place.

The wine stays in stainless-steel vats for a while and then it's put to age for 10-12 months in French oak barrels and tonneaux and part also in 15 hl casks.

When we consider the aging is perfect (it could be a little bit different every year, according to the characteristics of each vintage, but it's usually minimum 12 months), we assemble the Barbera coming from the different casks in the stainless-steel vats again and we make the bottling

The bottled wine is left to refine in our cellar and it is put on sale minimum 3 years after the harvest.

TASTING NOTES

The barbera grapes for our NIZZA DOCG Le Nicchie come from our older and best exposed vineyards (according to Nizza regulation for the DOCG) and we obtain a wine with great character.

Ruby-red colour with purple hues. A suitably intense bouquet of red-berried fruit and syrupy fruit with traces of tobacco and cacao. Warm in the mouth, full-bodied, light tannins, a good structure and long lasting.

SERVING SUGGESTIONS

This wine's structure allows the most ambitious pairings. Rich and succulent first courses, important main courses of red meat roasts, boiled meat, braised meat, wild fowl and game. Le Nicchie can be reserved for wheels of well-matured cheese or more prestigious steaks, such as Fassona or a nice juicy T-Bone, or delicious braised "Bue Grasso" (fattened ox meat).

And of course, just for the pleasure to drink a deserved glass of good wine!



CRITICS' SCORES FOR THIS VINTAGE

Guida Essenziale di Daniele Cernilli, Doctor Wine 2024	95/100
Vini d'Italia, Gambero Rosso 2024	2 bicchieri
Bibenda 2024, Fondazione Italiana Sommelier	4 grappoli
Vitae 2024, Associazione Italiana Sommelier	3 ½ viti (90/100)
Guida Vini 2024, Veronelli	91/100
Annuario 2024, Luca Maroni	96/100

THE NIZZA DOCG

This is the wine that embodies all our ambitions. Nizza DOCG, the finest expression of our terroir, is grown only in the finest Barbera vineyards.

The production regulations for this appellation are very strict indeed. Nizza DOCG can be made in Nizza and 17 neighbouring municipalities; only there, and only in the vineyards that enjoy the best exposure, with extremely limited yields, are the grapes used to make this wine grown. And only from the second year after harvesting and after spending a compulsory length of time ageing in wood and then in the bottle, can that wine be released for sale.