



OENOLOGIST: **Beppe Rattazzo**

AGRONOMIST: **Piero Roseo**

WINE MAKER: **Alberto Adamo**

## VINEYARD

Location of estate:	Commune of Nizza Monferrato Località Bricco
Grape:	<b>100% Barbera</b>
Number of vine-stocks:	5,000 per hectare
Altitude:	260-290 metres a.s.l.
Exposure:	south - southwest
Lay of the land:	hilly
Type of soil:	sandy marls and clay

## NIZZA DOCG RISERVA – Ago 2016

Average yield per hectare: 35 hectolitres.

The completely ripe grapes from our vineyards **on Bricco di Nizza hill** in Nizza Monferrato were picked in the end of September 2016 and placed in crates weighing 18 Kg each. For the Nizza Riserva we take the best grapes from the top of the hill and the best exposure.

## 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 for 10 days.

The wine is drawn off and the first decanting occurs 12 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 18-24 months in French oak tonneaux of 500 l



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 18 months), we assemble the Barbera coming from the different tonneaux in the stainless-steel vats again and we make the bottling. The bottled wine is left to refine in our cellar for 18-24 months.

### TASTING NOTES

Deep ruby red colour with purple hues. A suitably intense bouquet of red-berried fruit, cocoa bean, with traces of tobacco and sweet spices. In the mouth excellent structure and persistence. Warm in the mouth, full-bodied, round and soft wine in a harmonious complex. Great 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, lamb, wild fowl and game. Perfect the pairing with 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 a great wine!

### **WHAT THE NIZZA DOCG RISERVA AGO REPRESENTS FOR US**

Agostino, "Ago" for us and for our friends, was my father, the person who guided our first steps in La Gironda and who always showed us the right direction to follow. To him, our North Star, is dedicated our NIZZA DOCG RISERVA, flagship label of our production.