



Podere Rosso Giovanni



THE WINERY

We cultivate our vineyards with passion for three generations in Agliano Terme, in a unique area for the production of Barbera d'Asti

The winery is run by Lionello Rosso, who represents the third generation of winemaker, and covers almost 12 hectares fully planted with Barbera. The vineyards are located in the area of Agliano Terme in Piedmont, on the hills of Monferrato included in 2014 by UNESCO in the list of the world heritage sites.

The vineyards extend around Cascina Perno and Cascina San Sebastiano. The Barbera d'Asti wine is produced and aged in the two wine cellars of the company: the 1698 historic cellar located in the center of the village and the new cellar in Cascina Perno renovated in 2017.

The company follows the rules for sustainable agriculture and is certified SQNPI, a production system with low environmental impact, which provides a coordinated and rational use of all factors, in order to minimize the impact on the environment or on consumer health.

The belief of being in a unique territory for the cultivation of the Barbera vine has led us to specialize in the production of Barbera d'Asti wine in all its types, trying to achieve the highest quality with careful work in the vineyard as well as in the cellar.



Nizza Riserva GIOCO DELL'OCA 2021



NIZZA RISERVA “GIOCO DELL’OCA”2021

The Special Riserva. The Nizza Docg is produced in a restricted area that includes 18 municipalities in the best area of the Barbera production. Gioco dell’Oca is a Riserva made with 100% barbera grapes from a single vineyard, produced only in the great vintages, aged 18 months in new tonneaux and 18 months in the bottles before starting selling it. This represents the highest quality Barbera our winery can make. Produced only in a bottle of 1 litre and packaged in carton tube.

Variety: 100% barbera grapes

Harvest: by hand

Yield per hectares: 5.500 kg/ha

Ageing: 100% tonneaux for 18 months and 18 months in bottle

Total number of bottles 2021: 3.100 bottles

Bottling period: April 2023

Best moment to be drank: 2025-2030

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Best served at : 18°C

Combinations: excellent with rich meat main courses or alone