

NIZZA

Denominazione di Origine Controllata e Garantita

BRICCO DI NIZZA

VINTAGE

2020

VINEYARD/CRU

Single Vineyard Bricco di Nizza

PLACE

Nizza Monferrato

GRAPE

Barbera

CLASSIFICATION

Nizza DOCG

BOTTLES

9876 bottles & 300 Magnum

HIGHT ABOVE SEA-LEVEL

235 m

DIRECTION OF THE VINEYARD

South

AVARAGE AGE OF THE VINES

4 years

HARVESTDATE

17.09.2020

FERMENTATION PERIOD

7 days in horizontal vinification tank

BOTTLING DATE

07.06.2023

STEELTANK

6 months in steel tank

OAK

23 months in oak barrels (1st & 2nd passage) from Allier, Tronçais, Never and Fontainebleau

STOPPER

Amorim ND-TECH Natural Cork

NON-DETECTABLE

*TCA PERFORMANCE

Guaranteed TCA free

Negative carbon footprint (positive)

VINORY



VINORY®

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2018

BRICCO

Di questa vendemmia sono state prodotte n. XXXX bottiglie.

SUGAR CONTENT

1,54

ACIDITY CONTENT

5,57

DRY EXTRACT

28,8

ALCOHOL LEVELS

16%

COLOR

Intense ruby red color, deep with clear purple reflections

AROMA

Rich, powerful and intense, with dark and ripe fruit like cherries and plum. At the end you sense a warm stroke of tobacco, chocolate and vanilla.

TASTE

The richness on the nose does not disappoint you on the palate. A full bodied barbera with medium to high acidity and rounded tannins, with tones of lush and juicy fruits. This is a powerful barbera that can be enjoyed now, but is also excellent for storage for at least 10-15 years.

SERVING TEMPERATURE

16 - 18 degrees Celsius

CONSUMPTION WINDOW

2023 - 2035

WINEMAKER

Susanna Galandrino & Alberto Adamo

FOOD PARING

Appetizers with rich and juicy sauces, baked pasta, red meat main courses, grilled meats, mixed cooked meats, braised meats and great for fat and old cheeses.



VINORY®

