



#### WINEMAKING PHILOSOPHY

The lands of "Nizza" date back to the Tertiary age and are characterised by calcareous soils with an alkaline reaction, poor in organic substances and dry in summer.

The vineyards belong to a small area of only 2-3 hectares and the yields are very low (about 1,5 Kg. pro vine), in order to obtain a very concentrated wine, rich in extracts and coloring substances.

After the completion of the fermentation, the wine ages in barriques, where it spends 12 months, and further 12 months in large barrels.

This Riserva is released only in the best vintages.

#### TASTING NOTES

**Colour:** deep ruby red.

**Bouquet:** rich and deep, with aromas of blackberries and cranberries. Fragrant aromas displaying vanilla, caramel and coconut notes as well.

**Palate:** elegant and well-balanced with a pleasant and persistent hint of coffee and blackcurrants.

#### STATISTICAL INFORMATION

**Grape variety:** Barbera

**Alcohol:** 15.0 % vol.

**Appellation:** Nizza DOCG Riserva

**Aging:** 12 months in barriques and further 12 months in large barrels

