



WINEMAKING PHILOSOPHY

The grapes for this selection are sourced from vineyards grown on sun-exposed calcareous soils, surrounding the town of Nizza Monferrato.

Vinification is traditional, with 10 days' maceration at a temperature of 20-30 °C, followed by malolactic fermentation.

The wine spends about 12 months ageing in small oak barrels, during which this well-structured Barbera further enhances its extractive qualities and evolves into a complex and elegant wine. Another brief period in the bottle is needed to complete the ageing.

TASTING NOTES

Colour: deep ruby red.

Bouquet: rich and deep, with a complex balance of violet and liquorice notes.

Palate: full and dry, with a subtle tannin and a background of vanilla and wild berries, which carries through to its lingering finish.

STATISTICAL INFORMATION

Grape variety: Barbera

Alcohol: 14.0 % vol.

Appellation: Nizza DOCG

Aging: 12 months in small oak barrels.

