

CALA delle MANDRIE

NIZZA DOCG

Grape variety:

Barbera

Winemaking process:

fermentation in inox-steel vats for about 18 days at max. temperature of 30/32°C. During maceration, the must is pumped over the cap several times (up to 12 times a day during the period of maximum extraction). After racking, the must is transferred in 500-liter French oak tonneaux, where malo-lactic fermentation takes place.

Refining:

in 500-liter French oak tonneaux for 18 months; in the bottle for 10 months.

Organoleptic characteristics:

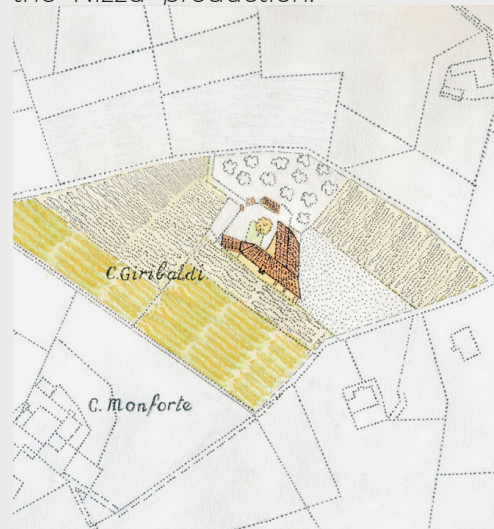
dense ruby-red and violet-hued, it unveils intense ripe cherry, plum and blackberry notes to the nose. The flavour is rich, full-bodied, with balanced acidity and long-lingering after-taste.

Serve with:

braised meats, meat dishes, roasts, stews, game and matured cheeses.



Barbera grapes selection, all coming from an old estate vineyard set in Calamandrana, on the right side of the Belbo river in Regione San Vito. The vineyard has been selected for the "Nizza" production.



Grape variety: Barbera

Grapes origin:

Calamandrana
Frazione San Vito

Vineyards: vigneto "Giribaldi"

Area:

1.6 hectares, vines/ha 5600

Exposure:

South-East

Yield: approx. 5 t/ha, 35 hl/ha

Soils:

silty-marly
sand 40%, silt 42%, clay 18%