



FRANCESCO IANDOLO



NIZZA

DENOMINATION: *Nizza DOCG*

GRAPE VARIETY: *100% Barbera*

VINEYARDS: *Burio in Moasca and Stella in Vaglio Serra*

EXPOSURE: *South*

SOIL COMPOSITION: *calcareous-marly (Burio), clayey (Stella)*

VINEYARDS ALTITUDE: *200m*

YIELD PER HECTARE: *60 Ql / Ha*

HARVEST PERIOD: *second half of September*

VINIFICATION: *grapes coming from the two vineyards are processed separately. After a soft destemming, fermentation and maceration on the skins take place in stainless steel tanks at controlled temperature of 28°C for 15-20 days, with daily pumping over and punching down*

MALOLACTIC FERMENTATION: *carried out in steel tanks*

AGING: *in large oak casks of 10hl and 25hl for about 1 year and then in steel tanks for about 6 months. After an appropriate blend of the two masses, the wine is bottled. The wine is aged in bottle for at least 6 months before being released for consumption*

BOTTLE CAPACITY: *0,75 l*

SERVING TEMPERATURE: *18°C*

TASTING NOTES

COLOR: *intense ruby red with pleasant violet hues and a slight garnet-coloured rim*

BOUQUET: *complex, intense, elegant, fruity notes typical of the grape variety and spicy notes derived from refinement in good harmony*

TASTE: *structured, full-bodied, with good flavour and persistence*