



Nizza Docg Riserva

La Court Vigna Veja

VINTAGE: 2019

PRODUCER'S VINTAGE NOTES: "The autumn-winter season began with heavy rain in November and moderate snowfall in December; the weather was dry from January until early February, when some snowfall was experienced. These conditions allowed for the accumulation of an excellent water reserve that proved to be invaluable for the summer season. February and March were characterized by mild and dry weather; April and May experienced abundant rain that rebalanced the vegetation of the vines, resulting in different germination between the upper and lower parts of the hills. May and June were characterized by hot and dry weather that registered averagely higher temperatures for a brief period. The unusual and abundant rain in the beginning of July allowed gradual ripening of the grapes. The grapes were gathered on September 28, following a typical schedule; despite the low quantity, the harvested fruit revealed exceptional and unique quality! La Court Vignaveja promises remarkable complexity and longevity, stretching beyond 15 years."

Stefano Chiarlo, winemaker

GRAPE VARIETY: barbera

MUNICIPALITY: Castelnuovo Calcea

FIRST VINTAGE PRODUCED: 2010

VINEYARD: this fascinating vineyard is located at the top of the highest hill of the La Court estate and has an exposure of 360 degrees

SURFACE AREA OF THE VINEYARD: approximately 1 Ha

YEAR PLANTED: 1964

SOIL: called the 'astiane sands', it consists of calcareous clay marl of sedimentary marine origin, with good presence of lime and sand, rich in microelements, in particular magnesium

VINEYARD EXPOSURE: south / south-southwest

VINEYARD ELEVATION: 250 AMSL

METHOD OF CULTIVATION: Guyot

VINES PER HECTARE: approximately 5,000

YIELD: very low yield; thinning of excess bunches at end of summer, leaving an average of 5/6 bunches per vine

SUSTAINABILITY CERTIFICATION: Equalitas

HARVEST: manual harvest

VINIFICATION: fermentation in oak vats with maceration for approximately 20 days with the skins, the last 10 using the "submerged cap" system, at a temperature between 30 and 27°C

REFINEMENT: at least 4 years, of which approximately 2 years in small and medium sized barrels before refinement in the bottle

COLOUR: ruby red with brilliant hues of purple

NOSE: intense, elegant and complex with notes of small black fruits, black cherry, rhubarb and chocolate

TASTE: great structure, velvety harmony, silky and fresh, persistent long-lasting finish

ACCOMPANIES: agnolotti with a wild rabbit sauce, tagliolini with porcini, roasted veal and well-matured cheeses

