
Nizza DOCG

Cipressi

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 a 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 a hot and dry weather that registered averagely higher temperatures for a short period. The unusual and abundant rain in the beginning of July allowed for a gradual ripening from the 21st to the 23rd of September, in line with a very classic vintage that yielded lesser grapes characterized by excellent quality.

Stefano Chiarlo, winemaker

GRAPE VARIETY: barbera

FIRST VINTAGE PRODUCED: 1996

VINEYARD: site at Castelnuovo Calcea - Mombercelli

SURFACE AREA OF THE VINEYARD: 15 ha

YEAR PLANTED: several vineyards have an average age of 20 years

SOIL: layers of 'Astian sands' on layers of Sant'Agata Fossili Marls. Clayey-calcareous marl of marine sedimentary origin, with good presence of silt and sand, rich in microelements, particularly magnesium

VINEYARD EXPOSURE: southeast to southwest

VINEYARD ELEVATION: 230-280AMSL

METHOD OF CULTIVATION: Guyot and low spurred cordon

VINES PER HECTARE: approximately 5,000

YIELD: very low yield; thinning of excess bunches at end of summer, leaving an average of 7/8 bunches per vine

HARVEST: manual harvest

VINIFICATION: in steel tanks. 10/12 days of maceration with the skins, with a soft "shower" system of wetting the cap. Malolactic fermentation in steel

REFINEMENT: minimum of 18 months. Aged for 12 months in large oak casks before refinement in the bottle

COLOUR: bright ruby red

NOSE: surprising for its clarity and elegance with hints of violet, blackberries, raspberries, and spicy sweet notes

TASTE: full, well-structured, harmonious; an impressive wine with its fresh softness and final savory and round flavor

ACCOMPANIES: cured meats, pasta with meat sauce, risotto, fillet, guinea fowl, medium-aged goat cheeses

SERVING TEMPERATURE: 16-18° C

BOTTLE SIZES: 0,750 L. - 1,5 L.

CLOSURE: cork

