
Nizza DOCG

Cipressi

VINTAGE: 2020

PRODUCER'S VINTAGE NOTES: The 2020 vintage began as a mild winter with little rainfall, especially snowy ones. The first part of spring was dry and sunny (March and April), which suggested an early vintage. But this forecast has been proven wrong: May and June have been particularly rainy which slowed down vegetative development, but this also allowed for an abundant accumulation of essential water resources for the summer season that has not been excessively hot and dry. What sets this vintage apart is the ideal climate during the most crucial stage: September has been mild and dry, and this enabled the grapes to grow healthily and reach perfect ripeness.

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

