

Barbera d'Asti Superiore Nizza DOCG La Court

VINTAGE: 2013

PRODUCER'S VINTAGE NOTES: "For the Barbera Nizza, it was a vintage characterised by a seasonal climate as it "used to be", hence the late harvest. A wine with great structure, complexity and with fine balanced alcohol content. A vintage with good longevity." *Stefano Chiarlo, winemaker*

GRAPE VARIETY: barbera

MUNICIPALITY: Castelnuovo Calcea

FIRST VINTAGE PRODUCED: 1996

VINEYARD: La Court

SURFACE AREA OF THE VINEYARD : 3 hectare

YEAR PLANTED: 1976

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: the best exposures facing south / south-southwest

VINEYARD ELEVATION: 240 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

PRODUCTION PHILOSOPHY CERTIFICATION: V.I.V.A "SustainableWine"

HARVEST: manual harvest

VINIFICATION: fermentation for 15 days in 55 hl oak vats with the skins, with a soft "shower" system of wetting the cap at a temperature between 30°C / 27°C. Malolactic vat fermentation

REFINEMENT: minimum of 30 months. Depending on the vintage, 50% is aged in casks and the other 50% aged in large barrels for 1 year. A period of refinement in the bottle follows

COLOUR: purple with brilliant ruby hues

NOSE: ample, intense, elegant with notes of black cherry, cocoa and coffee

TASTE: very good structure, fresh, velvety with a long, silky finish

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

ALCOHOL: 14.10% | **ACIDITY:** 6.20 g/l | **PH:** 3.65

SERVING TEMPERATURE: 18° C

BOTTLE SIZES: 0,750 L - 1,5 L - 3 L - 5L

CLOSURE: cork

«Intensely fruity, full and fleshy, perfectly upheld by the acidity, long, sapid finish.» Guida Gambero Rosso 2017 3 Bicchieri

