
Nizza DOCG Riserva La Court

VINTAGE: 2015

PRODUCER'S VINTAGE NOTES:

producer's vintage notes: "2015 was characterized by a long, dry summer. Fortunately, the mid-August rains arrived and helped to restore the water balance in the vines. By adequate thinning of the bunches the vines were able to channel all their energy to the few remaining clusters during the last month of ripening. Along with sunny days and fresh nights, this resulted in a splendid maturation. Harvest time took place during the customary period (September 18th-24th). A vintage of excellence." 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: 30 months in total. Depending on the vintage, 50% is aged in casks and the other 50% aged in large barrels for 1 year. A period of 18 months 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: 14.20% | **ACIDITY:** 6.25 g/l | **PH:** 3.65

SERVING TEMPERATURE: 18° C

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

CLOSURE: cork



"95 points, the highest score ever for a Nizza DOCG"

