

---

## Nizza DOCG

### Cipressi

---

**VINTAGE:** 2016

**PRODUCER'S VINTAGE NOTES:** "The 2016 vintage will be long remembered for its outstanding excellence. It was a vintage characterised by a seasonal climate as it "used to be", without any periods of unusual weather; the grapes were able to mature to perfect and proper health.

By adequate thinning of the bunches, with the aim of obtaining a yield of no more than 70 ql. of grapes per hectare, the vines were able to channel all their energy to the few remaining clusters during the last month of ripening.

Harvest time took place during the customary period (September 25th-30th).

A vintage of excellence." Stefano Chiarlo, winemaker

**GRAPE VARIETY:** barbera

**MUNICIPALITY:** Castelnuovo Calcea

**FIRST VINTAGE PRODUCED:** 1996

**VINEYARD:** Tenuta La Court

**SURFACE AREA OF THE VINEYARD :** 6 ha

**YEAR PLANTED:** various planting of different ages

**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:** southeast to southwest

**VINEYARD ELEVATION:** 230-280AMSL.

**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 7/8 bunches per vine

**HARVEST:** manual harvest

**VINIFICATION:** in steel tanks. 10/12 days of maceration with the skins and a soft "shower" system of wetting the cap Initial temperature of 30°C, then decreased to 27°C. Malolactic fermentation in steel

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

**COLOUR:** intense ruby red

**NOSE:** surprising for its clarity and elegance, red fruit, mature cherry, raspberry and the sweet notes of tobacco

**TASTE:** complex, structured and impresses for its fresh softness and roundness; pleasing savoury finish

**ACCOMPANIES:** cured meats, filled pastas, red meat

**ALCOHOL:** 14.22% | **ACIDITY:** 5.85 g/l | **PH:** 3.57

**SERVING TEMPERATURE:** 16-18° C

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

**CLOSURE:** cork

WINE ENTHUSIAST 2018

THE  
ENTHUSIAST  
100

# #1 WINE OF THE YEAR 2018

"Elegantly structured, delicious and loaded with personality, this benchmark Nizza..."

**Wine Enthusiast, November 2018**

