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## Barbera d'Asti Superiore Nizza DOCG

### La Court Vigna Veja

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**VINTAGE:** 2013

**PRODUCER'S VINTAGE NOTES:** "A classic winter in terms of temperature and precipitation; both snow and rain were abundant.

The vegetative cycle was delayed by 15 days in comparison to the 2012 vintage since the spring was very wet with temperatures below the seasonal averages.

Sunny, bright days with fairly high temperatures arrived in early June and continued through July and August. There was very little rainfall in this period.

In September, the good weather continued. Nights were particularly cool and there were only a few days of precipitations.

The grapes ripened gradually and healthily, with the harvest of Vigna Veja taking place in early October. The grapes had reached perfect phenolic maturation.

A great vintage that resulted from a harvest in normal conditions."

*Stefano Chiarlo, winemaker*

**GRAPE VARIETY:** barbera

**MUNICIPALITY:** Castelnuovo Calcea

**FIRST VINTAGE PRODUCED:** 2010

**VINEYARD:** this fascinating vineyard is located at the top of the highest hill of the La Court estate and has an exposure of 360 degrees

**SURFACE AREA OF THE VINEYARD :** approximately 1 ha

**YEAR PLANTED:** 1964

**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:** south / south-southwest

**VINEYARD ELEVATION:** 250 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:** viticulture using the "Integrated Fight" system

**HARVEST:** manual harvest

**VINIFICATION:** fermentation in oak vats with maceration for approximately 20 days with the skins, the last 10 using the "submerged cap" system, at a temperature between 30°C and 27°C

**REFINEMENT:** minimum of 3 years, oak-aged for 2 months before refinement in the bottle

**COLOUR:** ruby red with brilliant hues of purple

**NOSE:** intense, elegant and complex with notes of small black fruits, black cherry, rhubarb and chocolate

**TASTE:** excellent impact with a velvety harmony, silky and fresh, persistent long-lasting finish

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

**ALCOHOL:** 14.30% | **ACIDITY:** 6.20 g/l | **PH:** 3.63

**SERVING TEMPERATURE:** 18° C

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

**CLOSURE:** cork

