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## Nizza DOCG

### Cipressi

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**VINTAGE:** 2017

**PRODUCER'S VINTAGE NOTES:** "The 2017 vintage was characterized by a long summer with very little rainfall. Therefore, in the vineyards, agronomic practices that allow us to preserve the freshness of the soil and the grapes were adopted. Exceptional work was done to oxygenate the roots and avoid the loss of leaves which were necessary to provide shade and protect the berries from direct sunlight. The period of thinning was also delayed in order to minimize any chance of damage to the grape clusters. In order to maintain elegance, freshness and to avoid an excessive alcohol gradation, the harvest took place approximately ten days early compared to the normal harvest period. The result is a wine with intense hints of raspberries and small red fruits combined with a sweet and fine spiciness. The taste is a rare balance (given the vintage) between opulence, freshness and flavor on the finish." *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:** 14.05% | **ACIDITY:** 6.05 g/l | **PH:** 3.51

**SERVING TEMPERATURE:** 16-18° C

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

**CLOSURE:** cork

