
Nizza DOCG Riserva La Court

VINTAGE: 2017

PRODUCER'S VINTAGE NOTES: "The 2017 vintage was characterized by a long summer with very little rain. Therefore, we adopted agronomic practices in the vineyard that allowed us to preserve humidity in the soil and the freshness of the grapes. Exceptional work was done to oxygenate the roots: we did not remove the excess leaves to prevent sunlight from directly beaming on the bunches, to avoid burns, and we delayed thinning operations to reduce the risk of damaging the bunches. Finally, to maintain elegance, freshness and avoid excessive alcohol content, we anticipated harvest by about ten days than the usual. The result is a vintage of rare opulence and depth without forgoing the typical elegance, harmony and charm of La Court." 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

SERVING TEMPERATURE: 18° C

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

CLOSURE: cork

«Aged for at least a year in barrique and then 18 months in the bottle, this is the historic Barbera made by Michele Chiarlo that is now identified with the new Nizza appellation. There is black fruit and chocolate in abundance in the 2016 Nizza Riserva La Court. The cocoa signature comes out the most, with dark spice and candied cherry. Pair it with a Piedmont classic of rabbit agnolotti.» Robert Parker 92/100 points

