



La Court Vigna Veja

Nizza DOCG Riserva

VINTAGE: 2016

PRODUCER'S VINTAGE NOTES: "A vintage characterized by a dry summer with a nice temperature range. The harvest took place in mid-September, respecting typical time periods. Perfect climatic conditions have led to a wine of great balance and personality: silky with well-integrated tannins. Dark, clean fruity notes of blackberry and blueberry. The fruit integrity allowed us to obtain a wine that preserves all of its original elements and it complete. It is a great vintage."

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

SERVING TEMPERATURE: 18° C

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

CLOSURE: cork

