

DOSIO

Nizza D.o.c.g.

We are in the municipality of Agliano Terme, historically one of the areas most planted with Barbera and with a long tradition. The south-east exposure of the vines is perfect for the gradual and complete ripening of the grapes. Barbera d'Asti has experienced the most interesting developments in recent times and, starting from the 2016 harvest, the "Nizza" subarea has obtained its own denomination as Nizza D.o.c.g.



Variety: Barbera

Production area:

Agliano Terme

Altitude: 200m asl

Soil composition:

marly-calcareous and clay

Cultivation method: Guyot

Exposure: South-East

Average age of vines:

around 50 years

Harvest: by hand, first half of

October



Colour: intense ruby red with garnet reflections;

Nose: rich, intense notes of red berries full and persistent with spicy scents;

Taste: full bodied, intense and elegant with some liquorice and morello flavour.



Vinification: destemming-crushing, maceration in stainless steel vasts at a constant temperature for about 3 weeks, followed by alcoholic and malolactic fermentation and short refining in stainless steel vasts;

Ageing: in mid size oak barrels from 12 to 14 months.



Serving temperature: 16-18°C

Food pairings:

red meats, game, braised meats and aged cheeses. Ideally paired with structured vegetarian dishes.



Wine that acquires complexity with bottle age but agreeable and approachable in its youth.