

Caranti

Nizza DOCG

Grape	Barbera 100%
Municipality	Castelnuovo Calcea
Vineyard exposure	South
Altitude	From 250 to 290 m.s.l.m.
Soil	Marl clay limestone of sedimentary origin, presence of classic "astesana sand"
Cultivation type	SQNPI
Pruning	Guyot pruning
Gradation	15% vol.
Harvest	Second ten days of September
Vinification	In steel tanks, from 20 to 25 days of maceration in contact with the skins and soft damping of the cap at a temperature between 25-28 D°
Ageing	18 months in new tonneaux and 6-8 months in bottle
Colour	Ruby red tending to garnet
Bouquet	Soft, aromas of ripe red fruit, spices ample
Taste	Full structure, soft, broad, persistent
Service temperature	18-20 D°
Pairings	Home made pasta with mushrooms, roasts veal and well matured cheeses
Longevity	From 10 to 12 years



Nizza is a DOCG born on 1st July 2016. The production area touches 18 municipalities, which have always been the most suited to the cultivation of Barbera grapes. Obtained from 100% Barbera grapes, coming only from vineyards with southern, south-east and south-west exposure, it requires at least an ageing of 18 months, of which at least 6 in wooden barrels. The yield is 70 quintals per hectare, or 6500 bottles.