



## Nizza DOCG Riserva BERTA PAOLO

### Heritage

**Variety:** 100 % Barbera

**Quality:** red, dry wine

**Year:** 2015, 2017

**Production area:** Italy, Piedmont, Asti, Nizza Monferrato 280 mt slm. Aspect sud-west, vineyards "Canfulet", "Bricco"

**Soil characteristics:** marl, sands and sandstone

**Yield:** 7 tonnes hectare

**Average vine age:** 45 - 90 years

**Density:** 5000/vines hectare

**Bottle capacity :** 0.75 liters

**Color:** Intense ruby red color

**Bouquet:** A distinctive aroma and ethereal with hints of red fruits and spicy note, excellent flavor and body, soft, harmonious and round

**Taste:** This late harvest of ripe, healthy grapes is characterized by an intense full-bodied and long lasting taste. The delicate sweetness and subtle spicy varietal characters kind in connection with the fine fruity acidity make this wine a pleasure drop for leisure hours.

*Very good fit to drink and socialize, or in combination with red meat, game, mature cheeses..*

**VINIFICATION:** The grapes are harvested by hand when fully mature, destemmed and delicately pressed. The must is fermented in vats at a controller temperature of 26°-28°C. The wine is then aged in large oak barrels of 25 hl for 24 months and 1 year in bottle.

**Awards:**

**J. Suckling – 92 points – vintage 2017**