

Nizza DOCG BERTA PAOLO

La Berta

Variety: 100 % Barbera

Quality: red, dry wine

Year: 2016, 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 12 months.

Awards: Double Gold Medal CWSA 2017, Bronze medal Decanter 2017

J. Suckling – 92 points – vintage 2017

J. Robinson – 17++vintage 2017

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