GARESIO

NIZZA DOCG

WINE DESCRIPTION

The Nizza DOCG area covers a relatively large and hilly area South of the town of Asti and around the town of Nizza Monferrato. Formerly known as Barbera d'Asti Superiore Nizza, this DOCG was created in 2014. The Barbera grape has found an ideal habitat here, thanks to pedoclimatic conditions, which have proved to be particularly favorable to its ripening. Through an adequate thinning of the bunches, Garesio is able to keep the yield low, consisting of no more than 70 ql. of grapes per hectare.

TASTING NOTES

Ruby red color with purple highlights. Intense, complex bouquet on the nose with aromas of red berries typical of the variety. Hints of strawberry, cherry and sour cherries in alcohol. Velvety, harmonious and fresh on the palate with sustained acidity and a great, agreeable finish. Good balance between fruity aromas and alcoholic warmth.

FOOD PAIRING

Ideal with pasta dishes with hearty meat sauces, red meat, roasts and braises. Excellent with blue and other sharp cheeses.

VINEYARD & PRODUCTION INFO

Vineyard location:	Incisa Scapaccino, Monte Olivo cru
Vineyard size:	1.5 Ha
Soil composition:	Calcareous, clay and marl of sedimentary marine origin, with good presence of lime and sand
Training method:	Vertically trellised; Guyot pruning system
Elevation:	250 m a.s.l.
Vines/hectare:	4,300/Ha
Exposure:	Southwest
Age:	18 years
Harvest time:	End of September
First vintage:	2011
Production:	7,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Barbera
Fermentation container:	Stainless steel tanks (30 days at 24°C)
Maceration technique:	On the skins for 30 days with frequent pumping over
Type of aging container:	New and used French oak barriques and Tonneaux
Length of aging:	18 months
Length of bottle aging:	5 months

ANALYTICAL DATA

Alcohol:	14.5 %
Acidity:	6.61 g/L
Res. sugar:	0 g/L
Dry extract:	26.2 g/L

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PRODUCER PROFILE

Estate owned by: Garesio Family
Winemaker: Gianluca Colombo
Total acreage of vine: 21 HA
Winery Production: 80,000 btls
Region: PIEMONTE