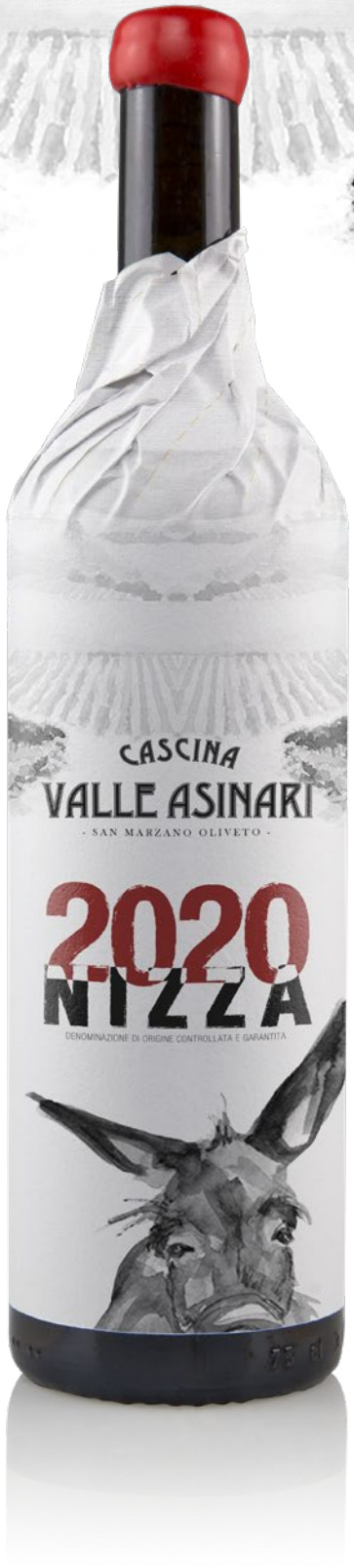
CASCINA

VALLE ASINARI

- SAN MARZANO OLIVETO -



NIZZA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2020

Nizza is the highest denomination of Barbera d'Asti, it comes out on the market after at least 18 months of aging. Spontaneous fermentation carried out by indigenous yeasts for about 12 days in concrete tanks. After draining and racking off, the wine is transfered to concrete tanks where the malolactic fermentation starts. 12 months of aging in large Slavonian oak barrels are followed by 6 months in concrete tanks. **Deep ruby with matted reflections due to aging process. Elegant and powerful with its acidity is maintained vibrant. On the nose, red fruits, pepper and undergrowth.**

Grape variety
100% Barbera

Area of origin
Valle Asinari,
San Marzano Oliveto (AT)

Exposure and altitude
South, 300m asl

Type of soil
sand - lyme

Training system
Guyot

Plant density
4500 plants/hectare

Harvest period
end of September

Serving temperature
15/17 °C