



Gattera

BARBERA D'ASTI SUPERIORE D.O.C.G. NIZZA

0,75 cl

Variety: Barbera 100%

Alc. Vol: 14% vol

Production area: Cascina Dell'Orto, Nizza Monferrato (AT)

Esposition: south-west

Altitude: between 340 and 380 mt a.s.l

Soil: district of Nizza D.O.C.G.

Tasting notes: deep red color, with spicy aromas of toasted wood. The palate is juicy and austere, with elegant tannins.

Food pairing: excellent with main traditional dishes, served at room temperature.

Winemaking: This wine is a true expression of how the Barbera, among the most important grape varieties in Piedmont, can give a great wine such as Barbera "Nizza." The maceration on the skins for 15 days in temperature-controlled wooden tanks with submerged cap, a long aging in large oak barrels of 50 hl for at least two years, and eventually the aging in bottle, allow to get a Barbera "Nizza" top flavor profile that reflects the uniqueness of the area from which it comes.