

NIZZA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Grape variety: Barbera

Vineyard: located in Calamandrana

Extension: 3 hectares **Growing method:** Guyot

Harvest: manual

Vinification: in steel tanks, 10/12 days of maceration in contact with the skins with soft wetting of the cap

with the "shower" system

Aging: 12 months in steel and 12 months in 220-liter French oak barriques with 5 different types of toasting Color: very intense red with important garnet reflections Aroma: typical with hints of complex fruit that remind us of sensations of cherry, plum and blackberry, brought to over-ripeness, which combine with sensations of spices

Taste: structured, harmonious, velvety. The synergy between the harmony and the importance of the structure that results in the elegance of a great wine is surprising **Pairings:** elaborate first courses, stews, red meats and

cured meats and mature cheeses Serving temperature: 16-18 C°

Azienda Agricola Cascina San Giovanni Frazione Valle San Giovanni, 42 14042 - Calamandrana - AT - Italia Tel +39 379 2934447 www.cascinasangiovannivini.it info@cascinasangiovannivini.it



