

Barbera d'Asti docg superiore Nizza "VIGNALI"



What is Nizza

It's a Barbera d'Asti Superiore, produced in a small area of 18 municipalities on the banks of the Rio Nizza. Production regulations set very stringent requirements from both the growing and the winemaking point of view, in order to keep high quality standards. The most important ones concern:

- vineyard exposure, which must run from South East to South West
- lower yields and higher alcohol content
- ageing: 18 months at least (starting from January 1st after harvest), of which a minimum of 6 in oak.

Vineyards

The grapes come from different vineyards in our estate. The average altitude is around 250 m asl. The plots have a South-East, East and West exposure, and feature warm temperatures during the day. The soil is markedly alkaline; some plots are rich in clay and poor in organic matter, some others are well-draining and mixed with abundant tufa flakes. The proportion of grapes from the various vineyards can vary every year, depending on the characteristics of the grapes at the time of harvest, in an effort to keep the sensory profile and quality of the product constant. Normal vineyard practices include leaf thinning and accurate manual desuckering. Fruit thinning is also carried out, leaving one bunch per shoot, with up to 6/7 small bunches per vine.

Harvest & winemaking

The beginning of harvest can fall between Sept. 2nd and Oct. 8th, based upon the weather pattern of the season. Traditional vinification in steel vats is immediately followed by storage of 100% of the product in strictly new oak casks having a capacity of 300 litres. A second racking is performed between February and July, based upon the wine's sensory evolution owing to the presence of lees. The wine is left in small barrels between 11 and 13 months, and is then moved to a large cask for others 10/12 months, where ages until the bottling. Aged in bottle between 18 and 36 months.

Tasting Notes

The wine can last from between 6-7 to 8-10 years, depending on the vintage and proportionally to alcohol, colour and acidity. Ruby red with purple tones changing to garnet red after a long ageing. The bouquet is remindful of stone-fruit, strawberries, violets, vanilla and almonds, sometimes associated with smoke hues. Tasty and full-bodied, occasionally acidic in its juvenile stage. When young, it harmonizes with red and grilled meat; later, with game, roast, cheese and soups. Serving temperature: 18-19°C. Total alcohol: 13.5-14.5% vol.