
Nizza DOCG

Cipressi

VINTAGE: 2018

PRODUCER'S VINTAGE NOTES: The 2018 vintage was characterized by a late winter / spring season with abundant snow followed by rain that allowed an ideal restoration of the precious water reserve after a 2017 that lacked rainfall.

The vegetative phase started normally but the skills of the grower were tested from May to early June: prompt interventions with adequate agronomic treatments and operations were needed to keep the grapes in perfect health.

The year has then seen a hot and dry summer; but given the abundant quantity produced, careful work was crucial to eliminate the excess bunches (with thinning of 35-40%).

The late summer / autumn period was the decisive moment: its ideal climate (mild days and cool nights) allowed the complete ripening of perfectly healthy grapes that lasted until the harvest, which took place in the usual period (20-25 September)".

Stefano Chiarlo, winemaker

GRAPE VARIETY: barbera

MUNICIPALITY: Castelnuovo Calcea

FIRST VINTAGE PRODUCED: 1996

VINEYARD: Castelnuovo Calcea

SURFACE AREA OF THE VINEYARD : 10 ha

YEAR PLANTED: several vineyards have an average age of 20 years

SOIL: layers of 'Astian sands' on layers of Sant'Agata Fossili Marls. Clayey-calcareous marl of marine sedimentary origin, with good presence of silt and sand, rich in microelements, particularly magnesium

VINEYARD EXPOSURE: southeast to southwest

VINEYARD ELEVATION: 230-280AMSL.

METHOD OF CULTIVATION: Guyot and low spurred cordon

VINES PER HECTARE: approximately 5,000

YIELD: very low yield; thinning of excess bunches at end of summer; leaving an average of 7/8 bunches per vine

HARVEST: manual harvest

VINIFICATION: in steel tanks. 10/12 days of maceration with the skins, with a soft "shower" system of wetting the cap. Malolactic fermentation in steel

REFINEMENT: minimum of 18 months. Aged for 12 months in large oak casks before refinement in the bottle

COLOUR: bright ruby red

NOSE: surprising for its clarity and elegance with hints of violet, blackberries, raspberries, and spicy sweet notes

TASTE: full, well-structured, harmonious; an impressive wine with its fresh softness and final savory and round flavor

ACCOMPANIES: cured meats, pasta with meat sauce, risotto, fillet, guinea fowl, medium-aged goat cheeses

SERVING TEMPERATURE: 16-18° C

BOTTLE SIZES: 0,750 L - 1,5 L

CLOSURE: cork

