

Cipressi Nizza DOCG

Category	Red
Grapes	100 % Barbera
Appellation	Nizza DOCG
Country	Italy
Region	Piémont
Size	750 ml
Degree of alcohol	13,82 %
Operating temperature	18 °C
Available	Québec
SAQ status	Private import

 CAMPAGNE FINANCÉE CONFORMÉMENT AU REG. EU 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. 1308/2013

Terroir

Municipality: Castelnuovo Calcea.

First vintage produced: 1996

Vineyard: Tenuta La Court

Surface area of the vineyard: 6 ha

Year planted: various planting of different ages

Soil: called the 'astiane sands', it consists of calcareous clay marl of sedimentary marine origin, with good presence of lime and sand, rich in microelements, in particular magnesium.

Vineyard exposure: southeast to southwest

Vineyard elevation: 230-280AMSL.

Method of cultivation: Guyot

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.

Manual harvest.

Vinification and maturation

Vinification in steel tanks. 10/12 days of maceration with the skins and a soft "shower" system of wetting the cap Initial temperature of 30 °C, then decreased to 27 °C. Malolactic fermentation in steel refinement: minimum of 18 months. Aged for 12 months in large oak casks before refinement in the bottle.

Features

Colour: intense ruby red

Nose: surprising for its clarity and elegance, red fruit, mature cherry, raspberry and the sweet notes of tobacco taste: complex, structured and impresses for its fresh softness and roundness; pleasing savoury finish.

Food Pairings

Cured meats, filled pastas, red meat.

Other information



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acidity: 6.05 g/l | ph: 3.55