



# NIZZA DOCG RISERVA



## TERROIR CHARACTERISTICS

Altitude: 210 m a.s.l.

Size of vineyard: 2,88 Ha

Exposure: south, southeast, southwest

Type of soil: clayey

Vine planting density: 5000 vines / Ha

Vineyard training system: guyot

Age of vines: more than 40 years old

## TECHNICAL NOTES

Grape variety: 100% Barbera

Vineyard practice: hand-harvesting using crates, picking selected berries

Wine-making method: a minimum of 30 months from January 1<sup>st</sup> following harvest, with at least 24 months in medium toast French barrique

Bottle: bordeaux cc 750

## WINE TASTING NOTES

Deep ruby red in color with purple hues the nose is rich and complex, fruity, and shows aromas and flavor of spice, ripe black plum, fruit syrup, tobacco and elderberry. The palate is firm and full but balanced, and the finish is persistent and enticing. The long aging for about 24 months in French oak barrique, enhance perfumes and body, giving it a natural softness and harmony.

## PAIRING

Great accompanied with important dishes of red meats, braised meats and game, aged cheeses.

## SUGGESTED SERVING TEMPERATURE

between 16°-18° C (61°-65° F)

### Il Botolo Azienda Agricola

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