

# NIZZA DOCG

## Mure

2017 represented the start of a new project for our company. Lorenzo decided to buy a small batch of Barbera grapes from the municipality of Nizza Monferrato to make the wine of the same name, which was granted D.O.C.G. status in 2014. The production regulations impose strict rules: maximum yields of 7000 kg per hectare and a minimum ageing period of 18 months, at least six of which in wood, which allow the Barbera grape to tell its story in a unique, complex and structured way.

**Type:** Nizza D.O.C.G.

**Grape variety:** 100% Barbera

**First vintage produced:** 2017

**Altitude:** 300 m above sea level

**Soil:** loam-silt with fine marine deposits

**Harvest:** early October

**Vinification:** After selection in the vineyard, the grapes are harvested by hand into 20 kg crates and taken to the cellar, where they are destemmed and softly crushed. Alcoholic fermentation takes place in stainless steel tanks at a temperature of 26-28°C. The duration of maceration varies depending on the vintage, lasting between 13 and 15 days. During this time, the must is pumped over several times with increasing frequency and duration. Maceration is followed by racking and malo-lactic fermentation in steel. This is followed by ageing in used 500-litre tonneaux for between six and 12 months. After ageing for 18 months, the wine is bottled and undergoes a final period of bottle ageing before being released for sale.



**CAVALLERO**  
AZIENDA AGRICOLA