



Sant'Evasio Collection

Barbera d'Asti D.O.C.G. Superiore Nizza

This new wine, born of the heart of our traditions, is obtained selecting the best grapes from the oldest vineyard in Sant'Evasio farm. Its 80-year age gives unusual features to the wine, not easy to find in a Barbera wine.

Pride, passion, respect for the vineyard and a careful wine making technique: a union of feeling and work that got us to "create" such a wine as "Nizza", exactly as if it were a work of art.

HARVEST

Grapes are picked up between 1st and 10th October, according to the ripening of the grapes.

WINE MAKING AND AGEING

The selected grapes are pressed and the stalks are removed, then they ferment for 8-10 days. During this stage, the must is pumped over several times in order to optimise the extraction of colour, tannins, aroma. After a first racking off, the successive malo-lactic fermentation and the tartaric deposit in steel tanks, the wine is racked again until it becomes limpid.

It undergoes a 12-month refining in oak barriques and other 6-8 months in bottles.



ORGANOLEPTIC FEATURES

Colour: intense ruby red with violet tones.

Bouquet: intense, very long-lasting, with delicate spicy notes, hints of raspberry, violet and vanilla.

Taste: robust, warm, with sweet tannins, light tinges of cocoa and vanilla.

HOW TO SERVE IT

Uncork the bottle at least one hour before serving the wine, possibly pour it in a decanter, serve in large glasses for aged red wines.

Temperature: 16° - 18°

Food pairings: it pairs well with red meat dishes, game, as well as matured cheeses.

CURIOSITY

"Nizza": a new d.o.c. (Controlled Denomination of Origin) which has its origin with 2000 harvest. It has a very restrictive regulation, in fact: it is produced only in 18 communes, hilly lands; with a maximum production of 49 hectolitres (70 quintals of grapes) per hectare (our amount is 4300 litres); it is refined for at least 18 months.



Red wines