

# AMISTÀ

NIZZA RISERVA

D.O.C.G.



**Harvest:** 2020.

**Grape:** 100% Barbera.

**Vineyard surface area:** 1 hectare.

**Exposition:** south, 200-220 meters asl.

**Soil:** Marl, limestone.

**Training system:** Guyot, with a density of 5,000 plants per hectare.

**Average age of the vines:** 60-70 years.

**Yield:** 3.5 tonnes per hectare.

**Harvest:** September 19, manual.

**Fermentation:** At 25-26 °C in a truncated conical wooden vat for 30 days.

**Cellar aging:** Barriques for 12 months.

Bottle for at least 6 months.

**Alcohol volume:** 14%.

**Service temperature:** 16-17 °C.

**Number of bottles produced:** 2,580 bottles 750 ml, 150 magnums.