

AMISTÀ

Interpreting the soul of a land. Capturing every nuance.
Respecting tradition and adapting it for the future.
Celebrating the wine and sharing it with the world.

Amistà: a wine, a culture, an exclusive taste experience.



WELCOME TO PIEMONTE



WE ARE LOCATED IN NORTHERN ITALY IN THE HEART
OF THE PIEDMONT REGION.

IT IS A “SEA OF HILLS,” BOTH GENTLE AND STEEP,
STRETCHING SOUTH BETWEEN THE
PO RIVER AND THE LIGURIAN MOUNTAINS.

MONFERRATO COVERS A SURFACE AREA OF 2,500 KILOMETERS.
ITS WINES ARE DEEPLY ROOTED IN THE REGION’S HISTORY.
IT’S ALSO A REGION RENOWNED FOR ITS KNOW-HOW
AND ITS RICH CULINARY TRADITIONS.

IN JUNE 2014,
MONFERRATO WAS NAMED
A WORLD HERITAGE
SITE BY UNESCO.



MONFERRATO: THE BIRTHPLACE OF NIZZA DOCG



Nizza DOCG is produced using 100 percent Barbera grapes.

The production area includes 18 towns in Asti province:

Agliano Terme, Belveglio, Bruno, Calamandrana, Castel Boglione,
Castelnuovo Belbo, Castelnuovo Calcea, Castel Rocchero, Cortiglione, Incisa Scapaccino,
Moasca, Mombaruzzo, Mombercelli, Nizza Monferrato,
Rocchetta Palafea, San Marzano Oliveto, Vaglio Serra, and Vinchio.

Nizza is considered the top township for the production of Barbera d'Asti.

2000-2007

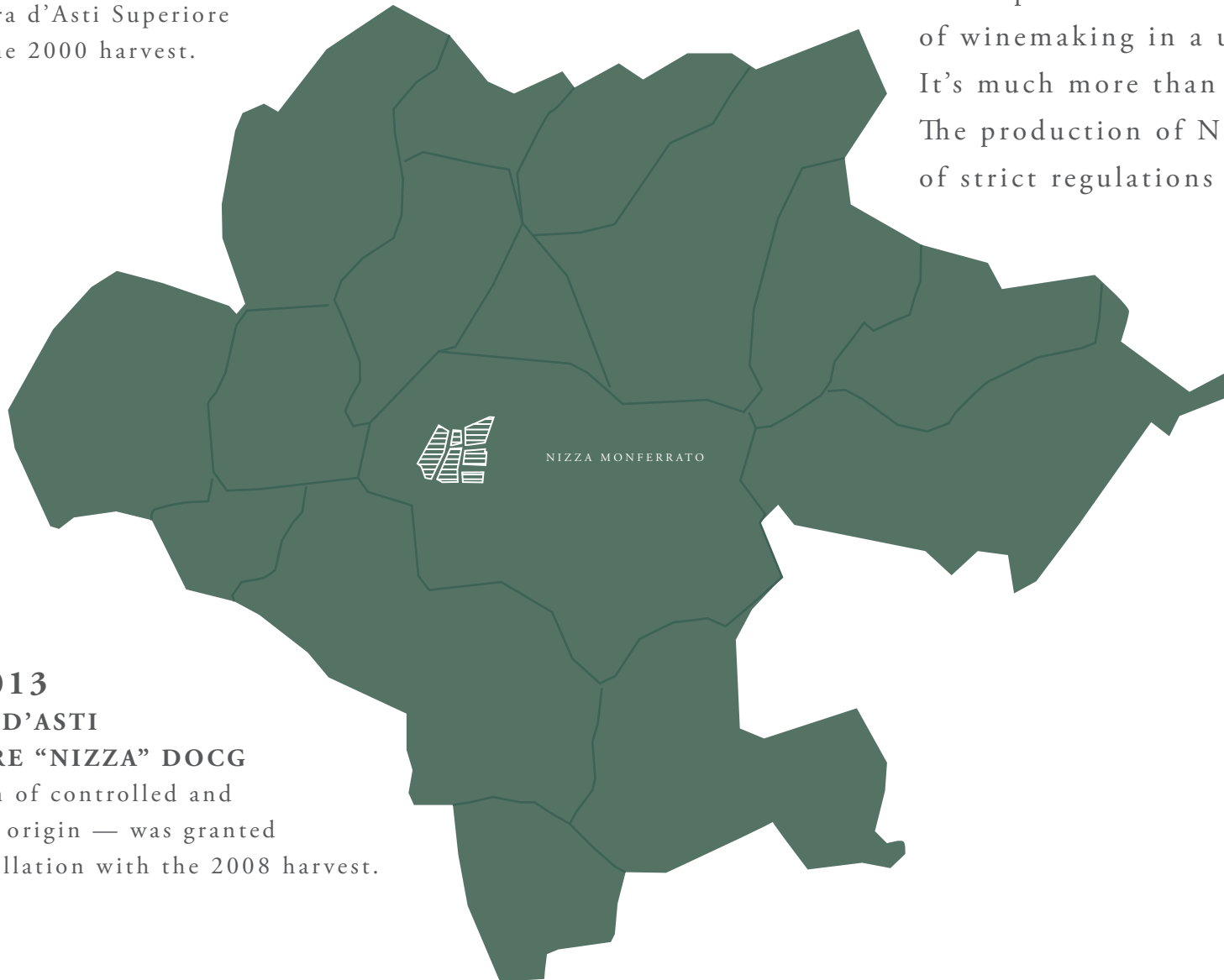
**BARBERA D'ASTI SUPERIORE
"NIZZA" DOC**

Nizza township became an official subzone of the Barbera d'Asti Superiore DOC with the 2000 harvest.

2014

NIZZA DOCG

The Nizza DOCG was created with the 2014 harvest. Despite its short name encompasses a rich tradition and history of winemaking in a unique viticultural area. It's much more than just a grape variety. The production of Nizza is limited because of strict regulations that ensure quality.



2008-2013

**BARBERA D'ASTI
SUPERIORE "NIZZA" DOCG**

designation of controlled and guaranteed origin — was granted to the appellation with the 2008 harvest.



NIZZA AND NIZZA RISERVA DOCG OF AMISTÀ

THE TASTE OF ELEGANCE

AMISTÀ

NIZZA D.O.C.G.

N° 1978

AMISTÀ

NIZZA RISERVA

2020
D.O.C.G.



NIZZA D.O.C.G.

An elegant wine with excellent structure and great aging potential. Rich in color with garnet hints. Intense and complex on the nose with notes of blackberry and ripened red fruits, followed by spices and balsamic notes. On the palate, the wine is intense and balanced with a lingering finish.

Harvest: 2021

Grape: 100 percent Barbera

Vineyard surface area: 6.5 hectares

Exposition: South, southeast, southwest 180-220 s.l.m

Soil: Marl, limestone, and clay

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

Average age of the vines: 30 years

Yield: 55 tonnes per hectare

Harvest: Hard-harvested, starting the second week of September

Fermentation: At 25-26° cement tanks, with roughly 25 days of maceration

Cellar aging: Large-format barrels (20-25 hectoliter oak casks) and 500-liter tonneaux for 12 months

Alcohol volume: 14 percent

Service temperature: 16-17° C

Number of bottles produced: 28,070 bottles 750 ml,
50 bottles 3000 ml





NIZZA RISERVA D.O.C.G.

Rich ruby red color with a note of violet that gradually evolves into garnet after a few years of aging. On the nose, elegant and austere, with notes of plums, black cherry, ripened blackberry, and hints of spices. These are followed by lingering, delicate notes of vanilla. The wine is savory and full-bodied with healthy acidity and tannic structure that will mellow as the wine ages.

Harvest: 2020

Grape: 100 percent Barbera

Vineyard surface area: 1 hectares

Exposition: south, 200-220 meters a.s.l.

Soil: Marl, limestone

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

Average age of the vines: 60/70 years

Yield: 5.0 tonnes per hectare

Harvest: Hard-harvested, starting the second week of September

Fermentation: At 25-26° C truncated conical wooden vat for 30 days

Cellar aging: Barriques for 12 months. Bottle for at least 6 months

Alcohol volume: 14 percent

Service temperature: 16-17° C

Number of bottles produced: 3.050 bottles 750ml, 150 magnums





AMISTÀ WAS CONCEIVED TO CELEBRATE THE TERROIR,
ITS EXCELLENCE, AND ITS BIODIVERSITY.

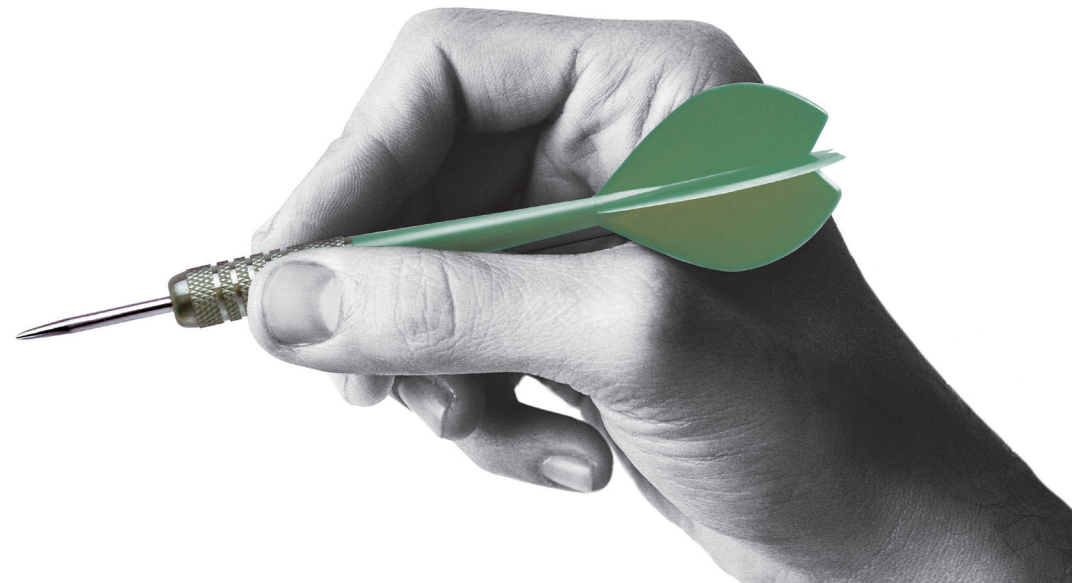
AUTOCTONOUS GRAPE VARIETIES AND VINES WITH
AN AVERAGE AGE OF 40/50 YEARS, IN AN AREA BETWEEN NIZZA,
SAN MARZANO OLIVETO, AND MOASCA.

THE CHOICE OF AMISTÀ

FOCUSING ON ANCIENT VINEYARDS CULTIVATED
IN A COMPLETELY NATURAL WAY.

FOCUSING ON MINIMAL YIELDS, LOWER THAN THOSE REQUIRED BY
THE SPECIFICATIONS, IN FAVOR OF QUALITY.

FOCUSING ON THE EXCLUSIVE PRODUCTION
OF NIZZA AND NIZZA RISERVA DOCG.





A CHOICE SHARED WITH LUCA D'ATTOMA

THE OENOLOGIST PROVIDES HIS KNOW-HOW IN EVERY PHASE:
FROM THE ORGANISATION AND MANAGEMENT
OF THE VINEYARD TO THE PLANNING AND SET-UP OF THE CELLAR,
FROM THE WINE-MAKING PROCESS TO THE EXAMINATION
AND EVALUATION OF THE WINE ITSELF AND QUALITY CONTROL.



THE RESULT IS NIZZA AND NIZZA RISERVA DOCG OF AMISTÀ

A WINE THAT EXCEEDS YOUR EXPECTATIONS. THE PERFECT MARRIAGE
OF PASSION AND VISION. THE CULTURE OF THE WINE OF
MONFERRATO AT ITS ABSOLUTE BEST.



AMISTÀ

