

AMISTÀ

NIZZA RISERVA

D.O.C.G.



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 28, manual.

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

Cellar aging: Barriques for 14 months. Bottle for at least 1 year

Alcohol volume: 14%.

Number of bottles produced: 3.178 bottles 750 ml, 150 magnum (lt 1,50)

Service temperature: 16-17 °C.