

AMISTÁ

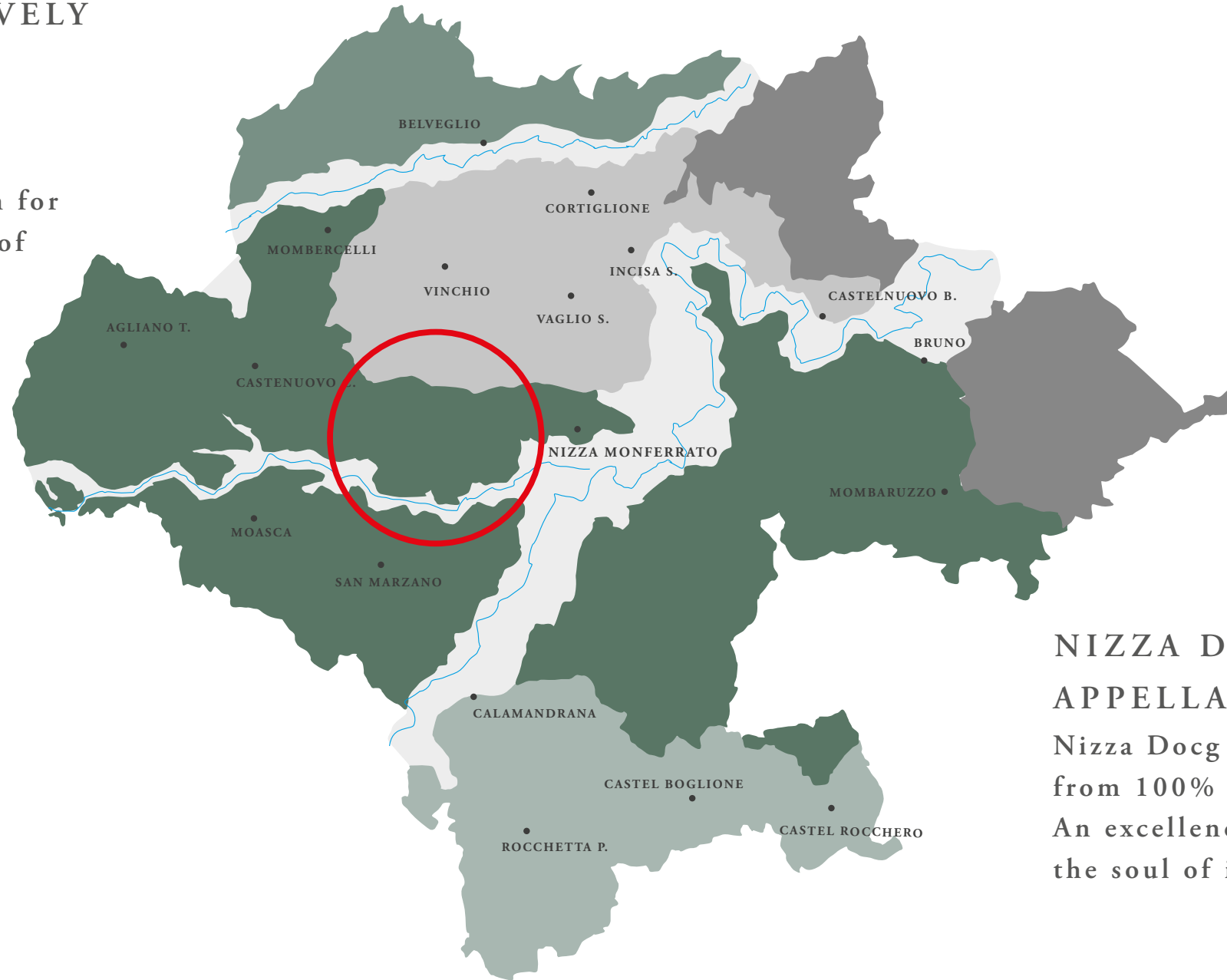
WELCOME TO AMISTÀ

We are located in Nizza Monferrato,
Piedmont, among UNESCO World
Heritage hills.



ONLY AND EXCLUSIVELY
NIZZA DOCG

Amistà is dedicated to the production of Nizza Docg: a choice that blends passion for the territory, enhancement of the terroir, and the pursuit of excellence.



NIZZA DOCG
APPELLATION

Nizza Docg is produced from 100% Barbera grapes. An excellence that expresses the soul of its territory.

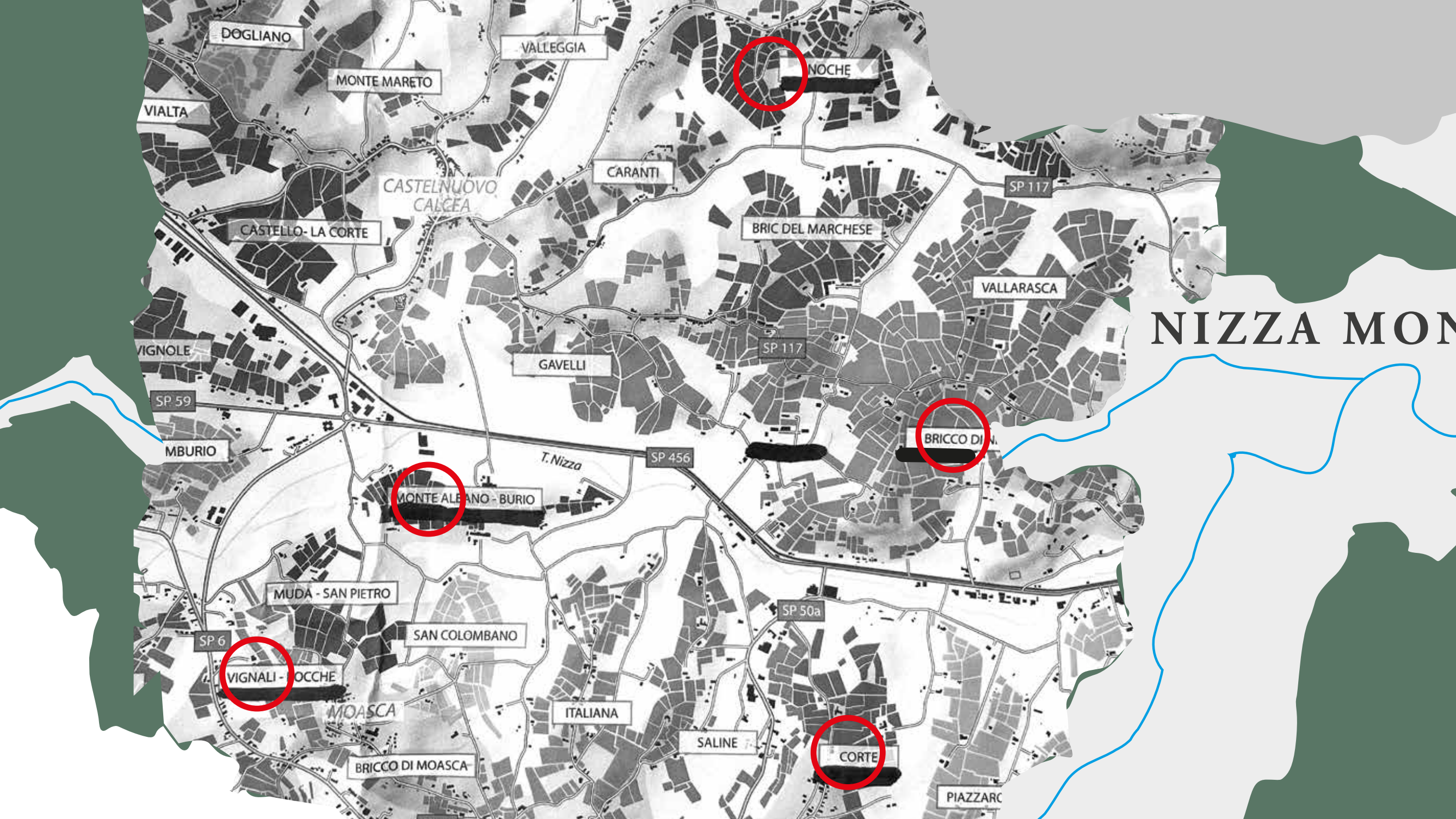


AMISTÀ'S VINEYARDS

They are located in a territory particularly suited to cultivating the Barbera grape, in the area among Nizza Monferrato, San Marzano Oliveto, Moasca, and Noche villages.

The vineyards, entirely owned and managed, cover 15 hectares on the south, southeast, and southwest facing slopes: the ideal exposure for the best ripening of the grapes from which Nizza Docg is produced.





NIZZA MON

DOGLIANO

VALLEGGIA

NÒCHE

MONTE MARETO

VIALTA

CARANTI

CASTELNUOVO
CALCEA

SP 117

CASTELLO- LA CORTE

BRIC DEL MARCHESE

VALLARASCA

VIGNOLE

GAVELLI

SP 117

SP 59

BRICCO DI NIZZA

MBURIO

T. Nizza

SP 456

MONTE ALBANO - BURIO

MUDA - SAN PIETRO

SAN COLOMBANO

SP 50a

SP 6

VIGNALI - ROCHE

MOASCA

ITALIANA

SALINE

CORTE

BRICCO DI MOASCA

PIAZZARCA



Luca D'Attoma
consulting oenologist

Michele Marsiaj
owner

Massimiliano Vivalda
production manager





**RESPECT FOR NATURE
AND PURSUIT OF QUALITY**

Our vineyards are the soul of Amistà.
Empathy - the ability to “listen” to the vines
- defines how we approach viticulture.
Every operation in the vineyard is carried out
by hand, starting with pruning in January.



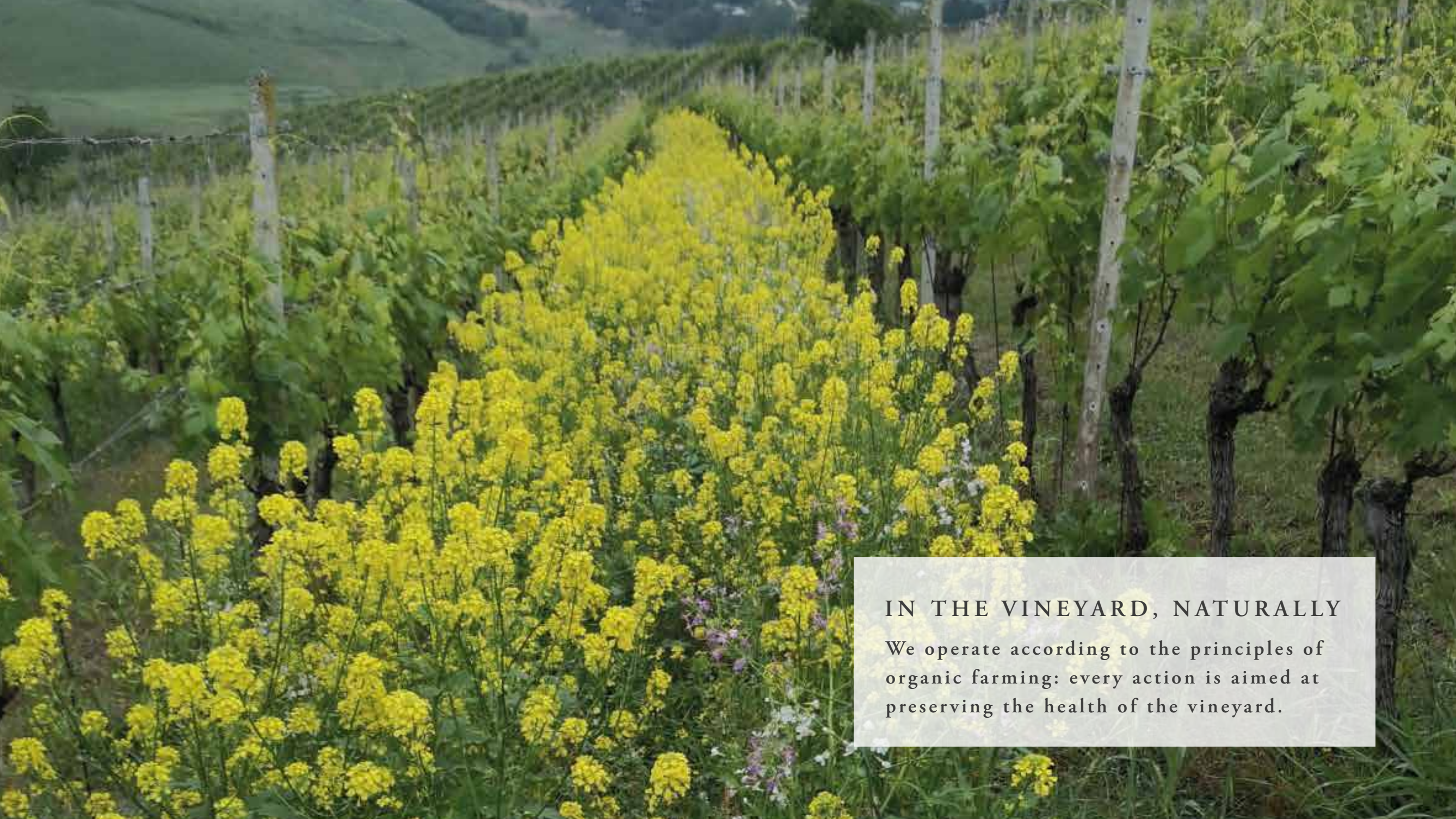
LOVING MEANS PROTECTING

After pruning we carefully cure the wounds on the shoots to help them heal and keep them safe from external pathogens.



THE CIABÒT IN MOASCA VILLAGE

In Piedmont dialect "ciabòt" refers to the storage. Today it is the beautiful place where we welcome our guests for the Amistà tasting experience.



IN THE VINEYARD, NATURALLY

We operate according to the principles of organic farming: every action is aimed at preserving the health of the vineyard.



GREEN PRUNING PRACTICE



ANCIENT VINES

Our vineyards are over 20 years old,
with some ranging from 60 to 90 years.



THE ANCIENT ROOTS
OF A SUPERIOR QUALITY

Some vineyards located in Castelnuovo
Calcea and Moasca villages are over 90
years old.



THE HARVEST TIME

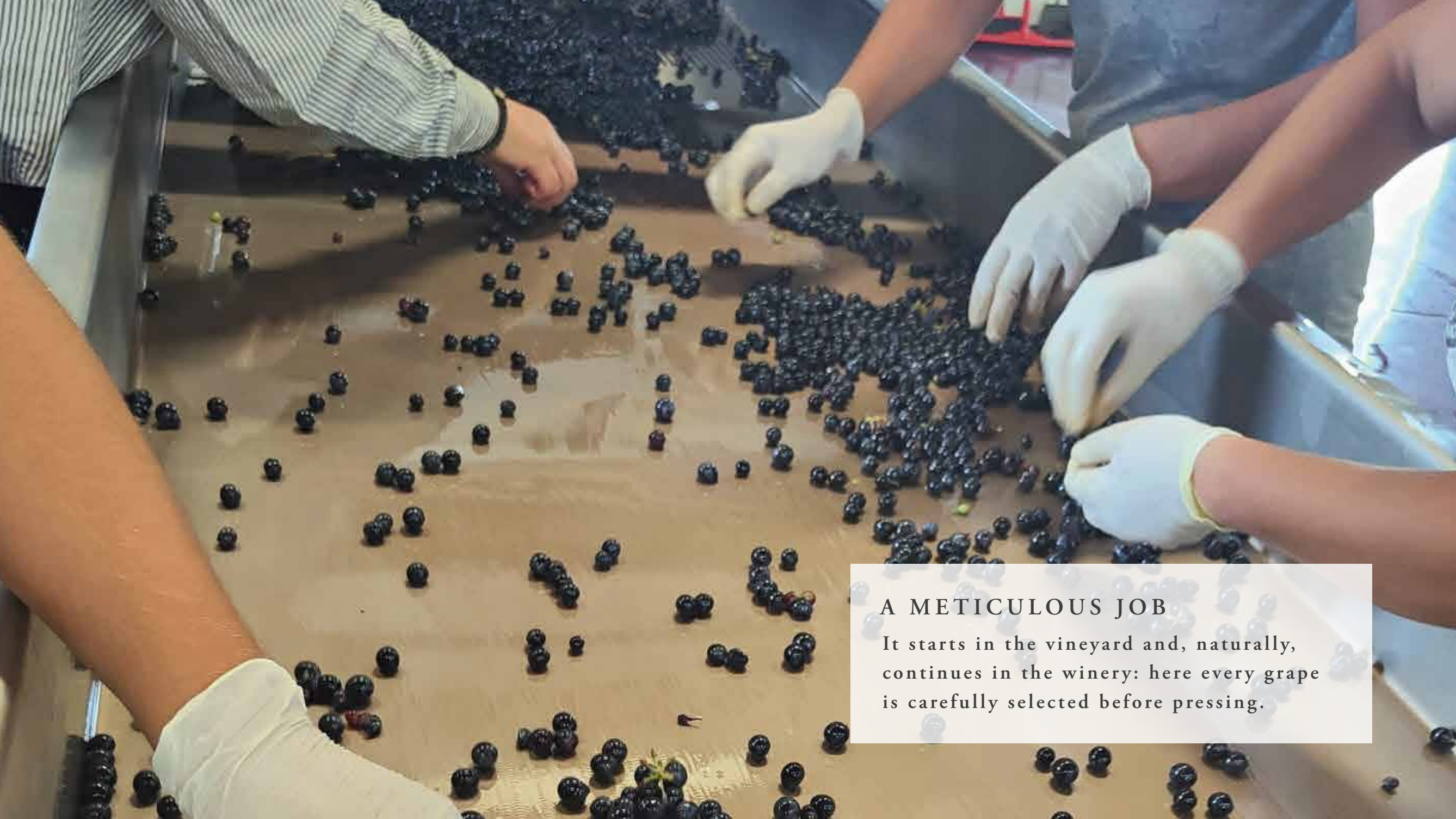


AN ACCURATE HARVEST

It is a fundamental choice in order to ensure quality. Each cluster undergoes three or four passages to select the bunches that, at that moment, are deemed perfectly suitable for picking.







A METICULOUS JOB

It starts in the vineyard and, naturally, continues in the winery: here every grape is carefully selected before pressing.



RAISIN BY RAISIN



MT+
2022

AMISTÀ

M
N°338

AMISTÀ

AMISTÀ
ON
1920
FAPES
P



AMISTÀ

NIZZA
DOCG

AMISTÀ

AMISTÀ

PIZZA D.O.C.G.



NIZZA D O C G

Harvest: 2021.

Grape: 100% Barbera.

Vineyard surface area: 6 hectares.

Exposition: South, southeast, southwest 180-220 asl.

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: 5.0 tonnes per hectare.

Harvest: September 17-25, manual.

Fermentation: At 25-26 °C 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%.

Service temperature: 16-17 °C.

Number of bottles produced: 28,000 bottles 750 ml, 50 bottles 3,000 ml.

No 2719

AMMISTA

NIZZA RISERVA

D.O.C.G.



NIZZA RISERVA DOCG

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.

The image features three elegant martini glasses filled with a vibrant red liquid, likely Amistà Vermouth. Each glass is garnished with olives on a silver pick and a slice of lemon. To the right, a square glass bottle of Amistà Vermouth stands prominently, with a white label that reads 'VERMOUTH DI AMISTA' and a green logo. The bottle is set against a dark background with a subtle red glow, and its reflection is visible on the surface below. The overall composition is sophisticated and visually appealing.

THE TASTE OF ELEGANCE

Amistà Vermouth is made exclusively with wine produced from Nizza Docg grapes.



AMISTÀ VERMOUTH

Classification: Aromatized wine.

Provenance: Piedmont, Italy.

Ingredients: Wine produced from Nizza DOCG grapes and an infusion of herbs, spices, sugar, and alcohol.

Production method: An infusion of wormwood, the primary ingredient, herbs, spices, yarrow flower, chamomile, and sage is prepared using a distillate. Cardamon, chicory, vanilla, angelica root, and cinnamon are used to complete the aromatic profile.

Tasting notes: In the glass, the vermouth has a deep garnet color. The nose opens with slightly spiced notes followed by a vinous character that balances the complex aromas of the classic herbs used in production. On the palate, the first notes are slightly sweet with a pleasant acidity followed by well-defined tannins. The finish is delicately bitter.

Alcohol: 18%.

Format: 500 ml.

Seal: Synthetic cork with wood head.



AMISTÀ

