

Poderi Roccanera

Viticoltori dal 1919

Nizza



The Red:

This is the perfect color to describe the personality of our Nizza DOCG. Red represent the energy of this wine, the power and the body of its structure and the aim of this new denomination to be part of the greatest wine of Piemonte.

Why do we like it:

Our Nizza is the highest expression of the Barbera variety. Full body, strong character, long aftertaste are only some of its characteristics. We like this wine very much because is the result of the hard work of valorisation of a gorgeous grape variety which is the Barbera.

Technical specification:

- **Grapevine:** black Barbera 100%.
- **Grape harvest:** manual.
- **Vinification:** Harvest always takes place around the first week of October. Grapes when received in the winery, are destemmed and crushed and stocked in stainless steel vats where alcoholic fermentation begins. After this process we make the malo-lactic fermentation in the same tanks. Once malo is over, we transfer the wine into our oak barrels where it will age for 18 months. After bottling we make another ageing in bottle for at least 6 more months
- **Colour:** Intense ruby red with light garnet reflections.
- **Perfume:** Warm and intense, reminds of sour black cherry, black berry and plums. But also scents of vanilla, chocolate, coffee and spices.
- **Taste:** Full, balanced and long. A jammy fruit taste with a full and warm body structure

Service and food pairings:

We recommend to serve it at an ambient temperature, ca. 18-20°C. For its complexity this is a wine that can be drunken on its own. Paired with food we recommend strong flavoured meals, such as game, blue-veined cheese, dark chocolate.



Poderi Roccanera s.s.a.

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