

Nizza Riserva DOCG

“Le Rose Riserva”

GRAPE VARIETY: Barbera 100 %

ORIGIN:

Barbera grapes coming from a vineyard planted in 1990 with South-East exposure in the Cru Mariano in the village of San Marzano Oliveto. A rigorous Summer green harvest allows to obtain a production of less than 4.5 t/ha

WINE-MAKING:

The precious over-ripened bunches of barbera grapes are gathered with extreme care and are placed gently in small crates to avoid damaging them.

After processing the wine is left to refine for 36 months in small, precious, French oak barrels which enable it to reach a specific maturity thanks to the formation of aromas which enhance its quality.

After bottling, the bottles are laid horizontally to rest for 12 months.

CHARACTERISTICS:

Deep red color with slight violet hues.

The intense bouquet with evident hints of amarena, coffee and cocoa presents a full, austere and velvety flavour with rich and silky final.

SERVING SUGGESTIONS:

It's a suitable companion for structured meat dishes, game, ripened and blue cheeses.

